

Basement
Stacks

THE NATIONAL Provisioner

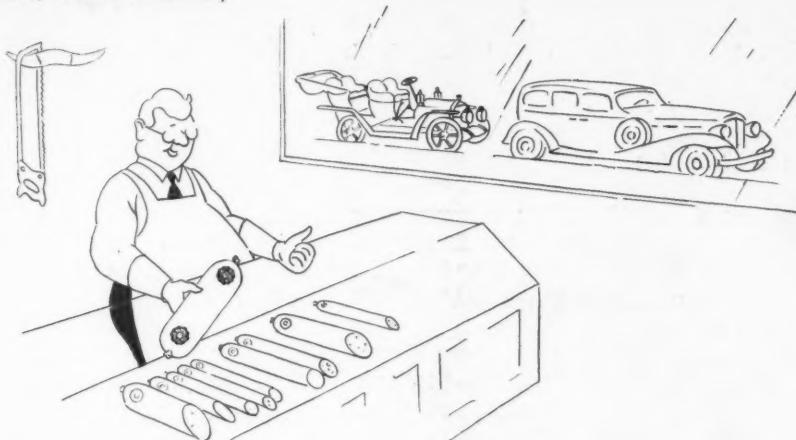
THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 89

AUGUST 5, 1933

Number 6

(Reproduction of a Dealer Promotional Ad)



Sausage Styles Have Changed Too

If both automobiles were the same price, which would you choose? The new, improved model of course! Now that sausages are styled in Viskings and cost no more, it is obvious what your customers' preference will be—the Visking modernly packed sausage of course. Appetizingly attractive, attention-getting display—keeps true flavor longer and appeals to everybody.

REG. U. S.

PAT. OFF.



THE VIISKING CORPORATION
6733 WEST 65th STREET CHICAGO, ILLINOIS

Canadian Representatives: C. A. Pemberton & Co., 189 Church St., Toronto, Ontario. Representatives for Great Britain: John Crampton & Co., Ltd., 31 Princess St., Cornbrook, Manchester, S.W., England. Representatives for France and Belgium: Fabre et Cie, 35 Rue la Haie Coq., Aubervilliers, Seine, France.

A Letter about "BUFFALO" Sausage Machines · · · *that speaks for itself!*

National Kosher Meat Products Corp.

1560 BOONE AVENUE

BRONX, N. Y.

John E. Smith's Sons Company
50 Broadway
Buffalo, N.Y.

Gentlemen:

Before purchasing sausage machinery for our new Kosher Plant at 1560 Boone Avenue, Bronx, N.Y. we visited a number of leading factories both in New York and other cities and as a result installed the following Buffalo units:

1-50-C Silent Cutter, discharging thru opening in centre of bowl
1-#66 Grinder
1-700# Mixer
2-Stuffers, 250# capacity each

We cannot speak too highly of these machines, which we have been using for several months, and feel enthusiastic particularly about the new Silent Cutter, which discharges its contents thru a large hole in the centre of the bowl. It produces the best product we have yet seen.

We would be glad to give any one interested further information if desired.

Very truly yours,

NATIONAL KOSHER MEAT PRODUCTS CORP.

By *J. Altman, Pres.*

Write for complete information about latest improved "BUFFALOS"

JOHN E. SMITH'S SONS CO.

Buffalo, N. Y., U. S. A.

Chicago Office: 4201 S. Halsted St.

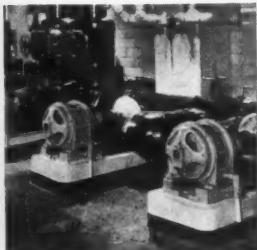
SIMPLIFY MEAT HANDLING



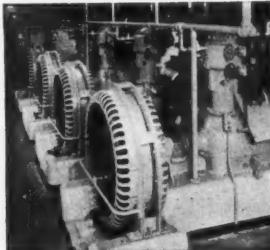
The Westinghouse Gearmotor, consisting of a motor and built-in speed reducer, is available in sizes from $\frac{1}{2}$ to 75 hp.

with Westinghouse Gearmotor Drives

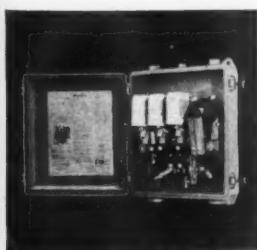
OTHER WESTINGHOUSE EQUIPMENT FOR MEAT PLANT DRIVES



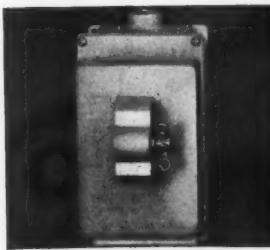
Type CS Pump Motors



Synchronous Compressor Motors



Motor Control



Nofuze Industrial Breakers

If you have a conveyor or a slow-speed machine and want a dependable, economical drive, specify the Westinghouse Gearmotor.

It requires only one-third to one-half the space needed for a conventional motor with separate speed reducer. It is as easy to install as a motor alone. There are no intermediate couplings to install . . . no alignments to make. You simply mount the single unit and connect the shaft to the machine to be driven.

Unitary Power, an exclusive feature of Westinghouse Gearmotors, eliminates the application limitations due to peak or overhung loads. The speed reducer parts are built with sufficient strength to take loads equal to the maximum torque of the motor.

Gearmotors, like all Westinghouse motors for meat packing plants, are built for rush-season production. Their electrical windings have dual insulation to insure full protection against moisture. In addition, they are tested by the exclusive Radio-Frequency method to detect and thereby prevent even the most minute imperfection in the insulation.

There is a Westinghouse Gearmotor or motor, and control for every meat packing operation. Specify these dependable drives for the machines you buy.

SEND FOR INFORMATION

Westinghouse Electric & Manufacturing Company

Room 2-N—East Pittsburgh, Pa.

Gentlemen: Please send information on Westinghouse Gearmotors.

Name

Company

Position T 79633

Address NP 8-533



Westinghouse
Quality workmanship
guarantees every Westinghouse product

"Get this!"



says Uncle Jake ~

"Nothing - absolutely nothing - takes the place of Genuine Vegetable Parchment in the safe protection of Ham, Bacon, cartoned Lard or Shortening, and all other moist and greasy Packing House products.

"It isn't what you pay for a thing ~ it's what you get for what you pay!"

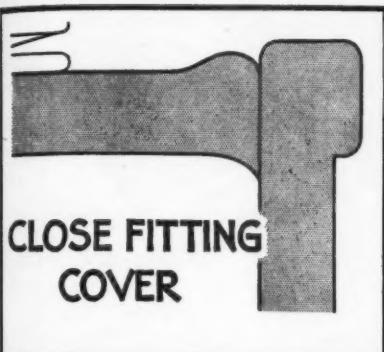


GENUINE
VEGETABLE
PARCHMENT

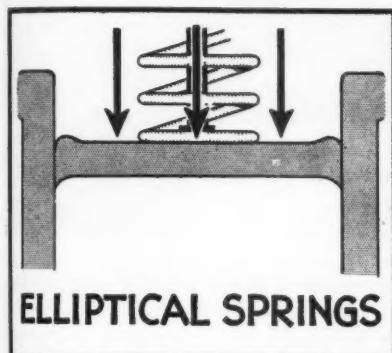
KALAMAZOO VEGETABLE PARCHMENT CO.
PARCHMENT (KALAMAZOO COUNTY) MICHIGAN

OUTSTANDING FEATURES

that cut ham boiling costs, assure profit!



Body taper in the ADELMANN Ham Boiler is minimized to assure close fit between cover and body at all points. Cover is self-sealing, hence ham cooks in its own juice—flavor and quality are assured!



Cover tilting is eliminated through improved pressure bar design. *Elliptical* springs distribute pressure over a large area; allow ham to expand while cooking, minimizing shrink.



Large corners and plain cover make the ADELMANN Ham Boiler easy to clean. Cleaning costs are cut and neglect discouraged by easy-to-clean design. Many other important features. *Write for details!*

CASH IN on the boiled ham season

Maximum profits from the boiled ham season depend on efficiency and low operating costs. ADELMANN Ham Boilers do their share in providing profits—and more! The high quality product they insure sells consistently at a price premium; their high efficiency cuts operating costs and makes them *pay for themselves* over and over through the economies they effect.

ADELMANN Ham Boilers are made of Cast Aluminum, Nirosa Metal, Monel Metal and Tinned Steel. Most complete line available. Liberal trade-in schedules make it *profitable* to equip with new ADELMANN Ham Boilers—“The Kind Your Ham Makers Prefer.”

WRITE TODAY



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—
Canadian Representatives: Goold, Shapley & Muir Co., Ltd., Brantford, Ont.

CONTAINER CORPORATION FOLDING CARTONS

SIX MILLION DAILY CAPACITY

Unparalleled facilities to provide you with folding cartons and display containers which increase your sales.

Rigid quality standards mean that you are assured of building a good impression with a very pack-age-conscious public.

Painstaking care in production

insures a package that will operate on your high-speed packaging machines without a hitch.

With our own board mills, all board used is of constant high quality.

Write us today. One of our packaging specialists will be pleased to work with you.

ALSO SOLID FIBRE AND CORRUGATED SHIPPING CASES

Made from sturdy, cylinder-formed, CONCORA linerboard. Tested to withstand crushing — to give maximum protection to your shipments.

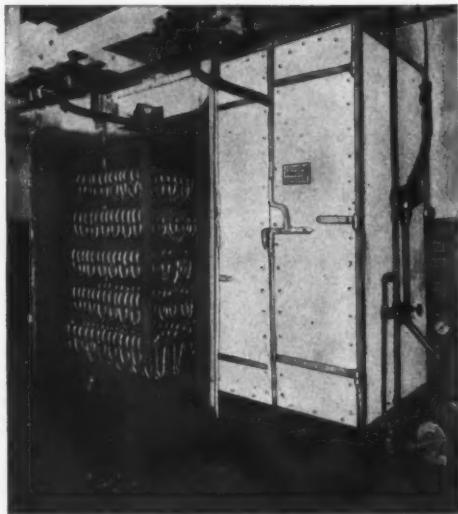


CONTAINER CORPORATION OF AMERICA

CHICAGO NEW YORK DETROIT
CINCINNATI CLEVELAND PITTSBURGH
PHILADELPHIA MINNEAPOLIS
NATICK, MASS. SAN FRANCISCO



INDIANAPOLIS ANDERSON, IND.
BRIDGEPORT, CONN.
GENERAL OFFICES,
111 W. WASHINGTON ST., CHICAGO, ILL.



Fully Protected Under U. S. Letters Patents

It will pay you to get the full details of the Jourdan Process Cooker, the cooker that pays for itself over and over. Write today.

er without taking advantage of the demand-creating, faster-selling article it produces.

Uniformly Cooked Products Look Better, Sell Faster

The Jourdan Process Cooker, using hot water, *not steam*, produces uniformly cooked products of superior appearance that will greatly increase your sales.

When savings in shrinkage, floor space, color, steam and labor are considered, you are actually paying for this modern cook-

JOURDAN PROCESS COOKER

Jourdan Process Cooker Co., 814-32 W. 20th St., Chicago, Ill.

SENSATIONAL ANNOUNCEMENT TO PACKING INDUSTRY

THIS "SEAL-SAVE" PAN SAVES 3% TO 8% SHRINKAGE

IMPROVES FLAVOR OF HAMS

Think what this means! A pan that cuts shrinkage loss by 3% to 8%. And, in addition, captures and holds the full flavor of the ham!

The Seal-Save Process gives you an important advantage over competition. It enables you to (a) reduce prices without reducing profits, or (b) maintain present prices with increased profits. In either case your product will have the full individual flavor that you intend it to have—for the Seal-Save Process gives you complete control over flavor.

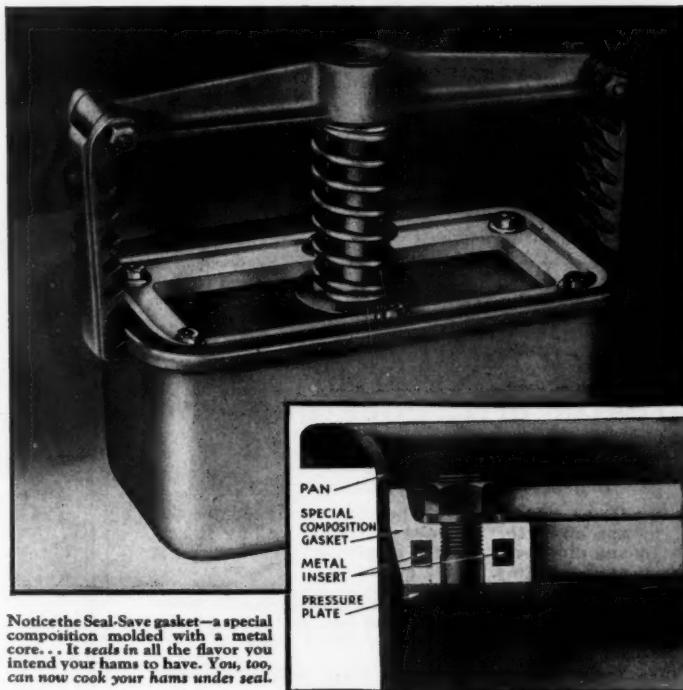
TESTS BY LARGE PACKERS PROVE STATEMENTS

Tests, conducted under ordinary conditions, by several of the larger packers have proved Seal-Save advantages. Shrinkage loss was reduced an average of about 5%. And several impartial "juries" voted unanimously that the flavor of the Seal-Save Process ham was much superior.

The Seal-Save Process causes meat to retain all natural juices and mineral salts. The container is drawn from a single sheet of either aluminum or stainless steel. . . . Seal-Save construction permits quick, easy cleaning.

WRITE FOR COMPLETE STORY

Write for complete information and prices. If you are one of the first to adopt the Seal-Save Process, you will have a real edge on competition.



THE Seal-Save Pan

Patents Pending

THE BOSSERT CORPORATION
GENERAL OFFICES AND PLANT - 950 OSWEGO ST., UTICA, N.Y.

New York

Cleveland

Detroit

The BOSSERT CORPORATION, 950 Oswego St., Utica, N.Y.—Please send, without obligation, complete information, prices and discounts on Seal-Save Pans.

We are interested in (number of pans)

We would prefer pans of Aluminum Stainless Steel

Company

City

State

Name of Individual

Position

B & D SCRIBE SAW**NEW! IMPROVED!**

Modern features insure even greater efficiency and lower costs than ever before!

1. **Gears** are larger and heavier, giving double life and strength. Inclosed in frame, making it acid and dirt proof. Gears revolve in grease which is applied with a grease gun.
2. **Motor** has 25% more power. Connections to motor and line assemble in switch box so that no wires need be cut for cleaning or repair work.
3. **Switch** has more positive lever control, insuring longer life.
4. **Bearings.** Larger annular ball bearings in motor heads.
5. **Ball Races** have been increased in size to insure longer life.

LIBERAL TRADE-IN

You can now get a liberal allowance for your old pork scribe saw on the purchase of one of the 1932 B & D SCRIBE SAWS. This makes it easy and economical for you to replace worn out or obsolete scribe saws with the best, latest, most modern on the market. Send today for complete details.

B & D SCRIBE SAW

Best & Donovan

Sole Distributors

332 S. Michigan Ave.

Chicago Illinois



Because we believe in President Roosevelt's plan for industrial recovery, and because we wish to cooperate whole heartedly and to the best of our ability, we have signed the NRA code and we will hereafter and until further notice be closed Saturdays. We would appreciate it if our customers who need spices or curing compound for at-once shipment send their orders so as to reach us Friday of each week instead of Saturday as formerly. Your cooperation will enable us to give you better service.

The Man Who Knows



The Man You Know

H. J. Mayer & Sons Co., 6819-27 S. Ashland Ave., Chicago
Canadian Plant, Windsor, Ont.

The Only Practical, Most Economical GRINDER KNIFE in Existence



The O. K. Knife—showing one blade detached—can be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of Grinders in existence.

The O. K. Knives will hold their cutting edge twice as long as any other knife.

Send for Price List and Information

The Specialty Manufacturers Sales Co.

Chas. W. Dieckmann
2021 Grace Street

Chicago

IMPROVED IN QUALITY AND DESIGN



The No. 61 "BOSS" Grinder illustrated above has already established itself firmly in the sausage making machinery field as the sturdiest designed grinder.

Now with the newly designed, hinged hopper cylinder, all cast steel construction and electro-tinned finish, "BOSS" Grinders again lead the way to better equipment.

Reducing the number of working hours means that only the

best, most efficiently equipped and operated plants will survive and reap the benefits it is hoped will be effected by the New Deal.

Mechanical development made the 48-hour week possible, and the combination of mechanical and scientific research coupled with carefully planned governmental, industrial and labor programs should make the Industrial Recovery Plan a success.

The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St.,
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.,
Cincinnati, Ohio



A New, Grease-Resisting Package —

- The grease-resisting Kleen Kup is an entirely new package. The result of long research and experiment, it is ideal for sausage meat, lard, chili, butter and other foods of a greasy nature.

- Highly repellent to grease, its makers believe it to be the best package of its kind available.
- We should like to work out the practical application of this package to one or more of your products.
- Available in sizes from one ounce to ten pounds.

- Tell us to send samples and suggestions by return mail

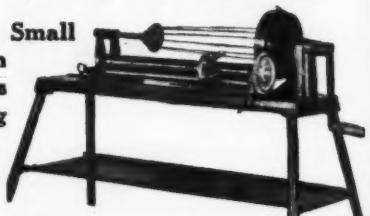
KLEEN KUP

The Package That
Sells Its Contents

Mono Service Co.
NEWARK NEW JERSEY

GRIFFITH'S Meat Stringing Machine

The Cost is Small
—More than
200 machines
in use giving
satisfaction.



The meat here shown is "PRAGUE STYLE CURED." The formula is shown in the Prague Booklet. Griffith's formulas are built on experience. You may safely follow them. Make your meat cuts of a suitable size to *preach economy*. Dress up your products to attract the attention of the public eye.



Make Ham Roulette

The GRIFFITH LABORATORIES
1415 West 37th Street Chicago, Illinois
Canadian Factory and Office: 532 Eastern Ave., Toronto

SEASLIC, INC.

The Original Liquid Spice Makers

Seaslic Garlic Juice is produced by the most skilled scientific handling under the most sanitary conditions, and is easy to use. It will improve the quality of your finished product. Seaslic Garlic Juice is the pure, concentrated juice of the fresh garlic pods.



Seaslic Garlic Juice enters the meat as a flavor. It destroys acidity, prevents off-flavors and adds zest to chopped meat and salad dressing; or any dressings used in delicate foods.

A dash of Seaslic Garlic Juice in your smoked sausages, a heavier dash in your corned beef and the amount required for the flavor and zing. Seaslic Garlic Juice is double strength. The flavor holds.

SEASLIC, INC.

1415-25 W. 37th Street

Chicago, Ill.



I'M A SHIPPING AND PACKING SPECIALIST—

• • •

Here's proof that my prescriptions save money

THIS booklet, *My STRAP-BOOK*, shows "before and after photos" of numerous cases which I have taken care of. It also shows my container clinic where I diagnose difficult cases—and explains my famous Steelstrap treatment, used daily by thousands of manufacturers in all lines of business to protect their merchandise against shipping sickness.

The fine part of this Steelstrap treatment of mine is that it is not only painless but pleasant to take, because savings in container and freight costs more than offset the expense of strapping.

You need a copy of *My STRAP-BOOK* in your shipping department—for what it will save you in money and trouble.

• • •

Send for your copy today
Doc. Steelstrap

CLIP AND MAIL THIS COUPON

ACME STEEL COMPANY
2832 Archer Avenue, Chicago, Illinois

Doc. Steelstrap
Without obligation, send your
STRAP-BOOK to

ACME STEEL COMPANY
General Offices: 2832 Archer Avenue, Chicago
Branches and Sales Offices in Principal Cities

**SAVE
STEEL**



CREATING CONFIDENCE IN YOUR EGGS..

A Few Well-Known Users

Swift & Company
Armour and Company
Wilson & Co.
Morris & Co.
Cudahy Packing Co.
National Tea Co.
American Stores Co.
Young's Market Co., Inc.
Southern Grocery Stores, Inc.
Economy Grocery Stores Corp.
The Kroger Grocery & Baking Co.
Washington Co-op. Egg & Poultry Ass'n.
Beatrice Creamery Co.
Golden State Milk Products Co.
Borden's Farm Products Co.
Bowman Dairy Co.
Land-O'Lakes Creamery, Inc.

BUILDING up good will is a delicate process, accomplished by winning the customer's confidence. You cannot expect women to believe that fine eggs come in cheap, unattractive cartons. The slight saving offered by these cheap looking cartons is more than lost in sales.

Standardize on Self Locking Cartons. They offer the highest degree of protection against breakage; they actually make each egg appear larger.

SELF-LOCKING
EGG CUSHION CARTONS
SELF-LOCKING CARTON CO.
589 E. Illinois St. CHICAGO Phone Superior 3887

*Samples gladly sent
upon request*

WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

Time-tested and proven, Genuine Vegetable Parchment offers practical sanitary protection to high quality meat products to a degree impossible in any other material. For outside wrappers or carton liners, it is the choice of the great majority of leading packers and accepted by consumers as indicating a product whose maker is jealous of his reputation. Use the Genuine and be safe.

THERE IS NO SUBSTITUTE FOR GENUINE VEGETABLE PARCHMENT

THE WEST CARROLLTON PARCHMENT CO.
WEST CARROLLTON - - - - - **OHIO**

Our 37th year serving the food industry

A LETTER TO PACKERS

on a timely subject

JEFFERSON 6660

Menges  **Mange** INC.

Packinghouse
Machinery

SUCCESSORS TO
BONNELL-TOHTZ COMPANY
BONTO
1115 NORTH GRAND BOULEVARD
ST. LOUIS, MO.

Equipment
& Supplies

July 31, 1933.

Mr. Packer:

Our company has accepted the President's Code.

To follow out the wishes of the President of the United States and the stipulations of the National Recovery Administration, it may be necessary to rearrange or enlarge present meat packing and meat processing plants in order to turn out the same production in fewer hours. To put more men to work it becomes necessary to add equipment.

Our architectural and engineering departments are at your service to help you redesign and rearrange your buildings, and to plan and estimate your alterations to meet the requirements of the N. R. A.

Our years of experience in the packing industry enables us to take care of your needs. Kindly acquaint us with your problems and we will do our part to solve your difficulties, without obligation on your part.

Yours very truly,
MENGES-MANGE, INC.

Clarence E. Mange
Clarence E. Mange



“We Do Our Part”



ATTRACTING ATTENTION EVERYWHERE

The new Armour Moulded Dried Beef Inside is a real improvement over all old products of its kind.

Uniform in shape and size it can be sliced down to the very butt end, making it truly economical.

And you'll marvel at its color, too. A new processing method gives to the Armour Moulded Dried Beef Insides a bright uniform color from top to bottom. No dark areas in this dried beef.

Write for further information and quotations today.

Armour's

MOULDED DRIED BEEF

ARMOUR AND COMPANY - CHICAGO, ILL.

AN INVITATION TO YOU! Do you plan to visit A Century of Progress in Chicago this summer? If you do, we extend to you a cordial invitation to visit the Armour Plant in the Union Stock Yards.

Vol. 89

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 89. No. 6

AUGUST 5, 1933

Chicago and New York

Packer Labor Code and Trade Agreement Await Approval of Administration

MEAT packing and allied industries at the end of this week were still awaiting approval of the National Recovery Administration for their labor and wage agreement, and final conferences between government, producers and packers on their trade practice agreement.

It was apparent that approval of the labor agreement was imminent, and might be announced before this issue of THE NATIONAL PROVISIONER reaches its readers. The statement is made by industry representatives that it is impossible to give details of this agreement until its final approval.

It is intended to take the place of the terms of the blanket code — believed unworkable in the meat industry — and to serve until the permanent code for the industry is finally adopted, covering both labor and trade practices.

The following statement from President Wm. Whitfield Woods of the Institute of American Meat Packers represents the attitude of the packer negotiators at time of going to press:

Statement by the Institute.

"Rapid progress is being made in consideration of the proposed interim agreement with the government concerning hours of labor in the packing industry and wages and salaries to be paid.

"The proposed code, which was prepared by a special labor committee of the Institute, was presented to the National Industrial Recovery Administration by a sub-committee consisting of George M. Foster, John Morrell and Co., chairman; G. L. Childress, Houston Packing Co.; John Holmes, Swift & Company; W. F. Schluderberg, Wm. Schluderberg-T. J. Kурдле Co., and G. D. Strauss, Memphis Packing Corporation.

"The committee, which is working directly with a deputy administrator of the National Recovery Administration, expects that the agreement will be cleared up with the administration before the end of this week.

"Assurances have been given that the government and the administrators

(Continued on page 40.)

Conference on Emergency Program for Hogs and Pork Products

Representatives of producers, marketing agencies, processors, wholesale and retail meat dealers and other interested parties have been invited to a preliminary conference in Washington, Thursday, August 10, by George N. Peek, Agricultural Adjustment Administrator, to discuss emergency plans for applying the Agricultural Adjustment Act to hogs.

The conference will be informal, and will give representatives of interested groups an opportunity to present their suggestions and recommendations as to policy and procedure.

It is called to deal only with the proposed emergency plans for adjusting the present and immediate prospective supply of hogs in the United States. Discussion of a more permanent program for applying the act to corn and hog production is being deferred until early in the fall.

The prospect of subnormal supplies of feed grains in the Corn Belt territory has temporarily eased the supply situation with respect to corn production, says the government announcement. Continued heavy hog marketing at terminal points through the late spring and summer months, however, has created an acute situation with respect to hog prices.

Heavy hog marketing may continue during the next marketing year, in view of the increase of 3 per cent in the spring pig crop of 1933 over that of the previous season and the prospective increase on June 1 of 8 per cent in the number of sows to farrow in the fall season of 1933 over the number farrowed in the fall of 1932.

Producers' representatives have recommended that plans be promptly adopted to bring about an adjustment in numbers of pigs already farrowed or to be farrowed in the fall of 1933.

Included among recipients of the telegrams sent out by Mr. Peek are

representatives of general farm organizations, national cooperative associations, organizations representing terminal marketing agencies, trade associations, organizations representing wholesale and retail meat dealers and other interested parties.

PREMIUM ON LIGHT PIGS.

Recommendations from representatives of corn-hog producers for immediate adoption of a plan to establish premium prices at livestock markets to encourage the marketing of pigs, farrowed in the spring of 1933 and under 100 pounds in weight, have been received by the Agricultural Adjustment Administration.

The proposal is being considered by the administration for possible inclusion in a tentative program for applying the Agricultural Adjustment Act to corn and hog production, says Dr. A. G. Black, Chief of the Corn-Hog Production Section.

A reduction in pig numbers, says Dr. Black, would further the desired aim of effecting a substantial reduction in tonnage of hogs marketed during the coming year, so as to help bring hog supply into better balance with effective demand and thereby improve farmers' return from hogs.

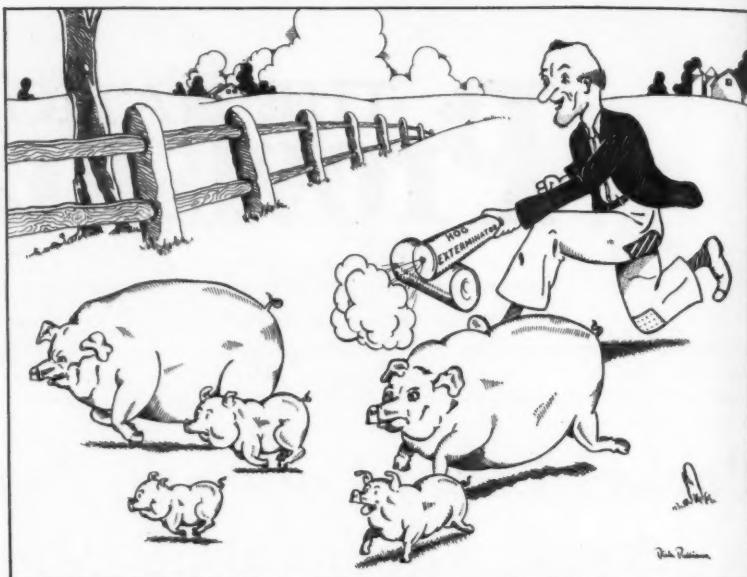
It is pointed out that the pig crop in the United States in the spring of 1933, subject to this proposed plan, is estimated at 51,030,000 head, or about three per cent larger than the number saved in the spring of 1932, and practically the same number as the average of the five years, 1928 to 1932.

The possibility that young pigs may be purchased on an equitable price basis as part of the program to effect an emergency adjustment in hog production this fall is of special interest to agricultural areas, says Dr. Black, particularly the Western corn belt territory, where the harvest of feed grains, including corn, will be below normal on account of dry weather.

Farmers who are obliged to reduce the size of their feeding herd because of short feed supplies would qualify under a pig purchase plan, if and when it is put into effect.

CATTLEMEN PROTEST HOG TAX.

Objection has been raised by range cattle and sheep men to the imposition of a processing tax on competing products of pork, according to a protest wired to Secretary of Agriculture Wallace by F. E. Mollin, secretary of the American National Livestock Association. Mr. Mollin indicated that the beef industry has troubles of its own, without being harnessed with a processing



PROCESSING TAX TO FURNISH FUEL FOR HOG EXTERMINATOR.

With an emergency meeting called on August 10 by the Agricultural Adjustment Administration to confer on relief for farmers producing hogs and corn, and the possibility of a processing tax to bring about this relief, reduction of the hog crop is imminent.

One of the suggestions of the committee of Corn Belt hog producers is that benefit payments be made to farmers for the removal from production or market channels of light pigs and piggy sows. Cotton farmers already are on the pay-off list for plowing up cotton acreage. Farmers who "exterminate" a portion of their hog crop may find themselves on the government's pay-off list also.

tax to help the hog men out of the difficulty in which they have brought themselves by overproduction.

The American National sees in the five-point program of the Corn Belt producers, which provides for increasing pork exports and making donations of pork to relief agencies, serious inroads on the beef market. Then to place a processing tax on beef and lamb to help pay for the losses on pork is in the nature of adding insult to injury, it was indicated.

TAX PROTECTION UNDER CODE.

Taxes and other costs incident to carrying out the provisions of the Agricultural Adjustment Act, the National Recovery Act and other governmental requirements will necessarily have to be taken into account in making sales of meats and meat products for future delivery. With this in mind the Institute of American Meat Packers suggests the inclusion of the following clause in all contracts for future delivery:

"Buyer agrees to pay to the seller any tax or charge now or hereafter imposed, directly or indirectly, upon the seller by any governmental authority on the goods covered by this contract and/or the material from which made and/or the sale, manufacture production and/or processing of said goods, and/or said material, and/or to pay any increase in cost of said goods, as shown by seller's cost accounting, resulting, directly or indirectly, from any of said taxes or charges and/or from the 'National Industrial Recovery Act' and/or the 'Agricultural Adjustment Act,' and/or codes, agreements, rules and regulations under either or both of said acts."

Previously the Institute had suggested a clause providing for added costs arising under the provisions of the Agricultural Adjustment Act only. The above is suggested to include not only these costs but those arising out of the National Recovery Act or to sales taxes.

STATEMENT

By the President CARSTENS
PACKING COMPANY

THIS COMPANY joins with our President for a resolution to do this grand country of ours of its economic ills.

While the substance of the code under the National Industrial Recovery Act has been in operation in our plants and branches for over a year, beginning August 1, 1933, further adjustments and wage increases will be made in our organization to carry out to the intent and intent and desire of the President's policy. Increases in wages and compensation for incomes effective August 1, 1933. This new program will affect our personnel of over 1,500 employees.

W. H. WELLS President
CARSTENS PACKING CO.

TACOMA SEATTLE SPOKANE PORTLAND

IN LINE FOR RECOVERY.

This advertisement in Tacoma, Wash., newspapers indicated the attitude of the Carstens Packing Company toward the President's recovery plan. President Wells is said to have been the first packer in the Northwest to make such a public announcement.

Renderers Meet in National Group To Draw Up Their Code

Renderers of inedible tallow and greases claiming to represent 75 per cent of the production in the United States met in Chicago this week to prepare a labor code and trade practice agreement covering their industry.

Terms of the code will be made public, for the information of the trade, as soon as completed.

A committee will be sent to Washington in the near future to present this code to the administration, and will ask that it be considered as a separate agreement.

Meeting at Chicago on August 2, under the auspices of the Association of American Producers of Domestic Inedible Fats, delegates were present from the New England Renderers' Association, the Eastern Melters' Association, the Middle Atlantic & Southern Renderers' Association, the Indiana Renderers' Association, the Wisconsin Renderers' Association, the Pacific Coast Renderers' Association and other regional groups and individual concerns, some 40 and more in number.

H. J. Schulte, of the Detroit Rendering Co., chairman of the executive committee of the American Association, presided, and R. C. Buck, Darling & Co., Chicago, secretary of the executive committee, acted as secretary.

Get Together on a Code.

A code committee of 15 was appointed and after a full day's work reported a preliminary draft of the code, which was unanimously approved by the meeting. This draft is to be submitted by mail to renderers all over the country, and when replies have been received the committee will present the final draft to the authorities at Washington.

Members of the code committee include A. L. Buxton, Kentucky Chemical Co., Covington, Ky., chairman; H. J. Schulte, Detroit Rendering Co., Detroit, Mich.; R. C. Buck, Darling & Co., Chicago; A. M. Hayes, Van Iderstine Co., New York City; J. H. C. Allen, Western California Products Co., San Francisco, Calif.; George Splittorf, Cuyahoga Soap Co., Cleveland, O.; H. J. Schulte, Jr., Detroit Rendering Co., Detroit, Mich.; E. H. Hoelscher, Joslin-Schmidt Corp., Cincinnati, O.; R. M. Thiessen, Oshkosh Soap Co., Oshkosh, Wis.; H. Horwig, Capital Rendering Co., Denver, Colo.; J. W. DeVorss, Consolidated Rendering Co., Boston, Mass.; H. C. Durrichter, Baugh & Sons, Philadelphia,

Pa.; B. J. McWatters, Theobald Animal By-Products Co., Jersey City, N. J.; Jos. Wachtel, John Wachtel Co., Indianapolis, Ind.; P. M. Pfeiffer, Akron Soap Co., Akron, O.

Attendance at the meeting included those mentioned, together with representatives of the Chicago Butchers' Calfskin Association; Fostoria By-Products Co., Fostoria, O.; Aurora By-Products Co., Aurora, Ill.; Stadler Products Co., Cleveland, O.; Lincoln Farm Products Co., New York, N. Y.; Harrison

By-Products Co., Harrison, N. J.; Frankfort Rendering Co., Frankfort, Ind.; C. W. Swingle & Co., Lincoln, Neb.; E. G. Buchsbech Co., Columbus, O.; Globe Rendering Co., Chicago; Columbus Rendering Co., Columbus, O.; Minneapolis Hide & Tallow Co., Minneapolis, Minn.; Frith's Union Slaughter House, Dubuque, Iowa; A. Rosenberg & Sons, Green Bay, Wis.; Wisconsin Rendering Co., Appleton, Wis.; Standard Rendering Co., Kansas City, Mo.; Northern Reduction Co., Milwaukee, Wis.; Hill Packing Co., Topeka, Kas., and others.

It is understood that an attempt will be made to coordinate the codes of the renderers and meat packers so far as they have a common interest.

Cotton Floor Tax Applied to Goods Used by Meat Industry

Application of a processing tax on cotton goods, for the benefit of the cotton farmer, will require packers, wholesale meat dealers, sausagemakers and other meat processors to make a tax return on all cotton materials held on August 1 in their respective plants for use in their business.

On all such material sold, given away or otherwise disposed of (except in their own plants), a tax of a little less than 4½ per pound of cotton content will be required.

No tax will be imposed on materials utilized completely in the plant, but a return must be made on these also.

This return must be made by August 31, 1933. Failure to make the return is subject to heavy penalty.

Inventory should be taken at once on frocks, gloves, stockinets, bags, press cloths, sheetings, drilling, ducks, cheesecloth, casings other than animal, and all other material made entirely of cotton, or in which cotton is of chief value.

Where such inventories have not already been made, they should be made without further delay, and an accurate estimate made of the materials used since August 1, to arrive at the quantity on hand on that date.

These rules apply only to goods on hand on August 1. Tax on purchases after that date must be assumed by the manufacturer of the goods.

Who Gets the Tax Money.

It is estimated by the government

that the cotton processing tax and its sub-tax on floor stocks will yield \$120,000,000 annually, which will be paid to cotton farmers who have plowed up a portion of their acreage this year, and who will hold an equivalent acreage out of production yearly in future.

Blanks for filing these tax returns must be secured from the local Collector of Internal Revenue, or in the smaller cities and communities through the local postoffice. *Returns must be filed within 30 days after August 1.*

In the case of the meat industry any cotton goods that are sold, given away or otherwise disposed of are taxable. Goods consumed by the packer in his plant are not taxable, but a statement must be made as to the quantity of such goods held on August 1, also of the ultimate disposition made.

What Is Taxed and What Isn't.

For example, cloth used in "shrouding" or clothing beef is utilized entirely in the packer's plant. He will be required to make a statement as to the quantity of this material on hand August 1, and of the fact that it is utilized entirely in his plant, but he will be required to pay no tax on it.

In the case of stockinets, for example, if these leave the plant on the meat a tax will be required. But if they are used only in the smoking process, and are then removed from the meat and kept in the packer's plant, they will not be taxable.

Cotton goods used only in the plant, such as frocks, gloves, tarpaulins, press cloth, etc., are not taxable. But cheesecloth, cotton bags, twine, etc., which

August 5, 1933.

go to the customer, with or on the meat products, are taxable.

There are scores of such supplies handled in the meat plant and everyone of them must be listed either as taxable or exempt.

Advice to the Trade.

Realizing the importance of complying with these requirements, Fred C. Cahn, Chicago supply man representing the Adler Company, issued a statement to users of cotton goods in the meat packing industry, designed to show them the importance of knowing their inventories on August 1 and of making the required return. Among other things he said:

"According to the Internal Revenue Department, every person or firm who holds any article processed wholly or in chief value from cotton for sale or other disposition on August 1, 1933, must make an inventory, on that date of each such article so held. This inventory must be made by weight, showing the weight of cotton content of each such article held."

(Continued on page 25.)

REGIONAL LABOR BOARDS.

Seventy-four U. S. boards were appointed by President Roosevelt during the week to lead the drive to bring all American commerce and industry under organized hours and wages. A committee of nine members was appointed for each of the 48 state "recovery boards" and seven members for each of the 26 "district recovery boards."

Representation on the state boards consists of the commercial, industrial, labor and civic interests of each state. Each district board consists of one person prominent in manufacturing, retail trade, wholesale trade, banking, farming, labor and social service. All serve without compensation.

The duties of the state boards are to advise and report upon the execution of the National Industrial Recovery Act in their states and to receive and act upon all matters referred to them by the administration or by their district boards. The boards will meet at the call of governors.

Duties of the district boards consist of considering, advising and reporting to the National Recovery Administration on the progress of the execution of the act and to pass upon such matters as are referred to it by the administration.

EQUIPMENT FIRM ON NRA ROLL.

Announcement is made by Menges & Mange, Inc., St. Louis engineers and packinghouse equipment specialists, that they "are 100 per cent for the National Recovery Administration." They state that they have increased their pay roll, adding more men and adopting a 5-day working schedule. They are rapidly becoming well-known throughout the packinghouse field as progressive servants of the industry.

Test Case on Farm Act

Constitutionality of the agricultural adjustment act has been attacked.

A suit has been filed in the United States court at Chicago, and its backers declare they will carry it to the federal Supreme Court if necessary.

The case is based on the milk code, which fixes minimum prices for the Chicago area and compels every milk dealer to operate under license. Sales of milk under 10c per quart are forbidden, and violators are subject to revocation of license, which means they cannot do business.

The Independent Milk Distributors' Association of Northern Illinois declares that its members will not obey the code. They sell bulk milk on a cash and carry basis at 6 1/4c per quart, while the code is based on bottled milk, with delivery expense added.

They contend the consumer willing to call for milk should not be compelled to pay the bottled and delivered price. It is claimed also that the farmer is paid more for his milk by these cash-and-carry dealers than by members of the Pure Milk Association, which drafted the 10c code.

Suit filed in the federal court declares the code to be "an unconstitutional abuse of government authority." The case is set for preliminary hearing on August 7. Meanwhile the government will not interfere with dealers who defy the code.

CANNERS FILE CODE.

The National Canners Association filed its basic code and agreement for the food canning industry with the Agricultural Adjustment Administration July 29, 1933, with the provision that it shall become effective the first Monday following the twentieth day after approval by the President of the United States.

Meat and milk are the only canned foods excepted from the provisions of the code. The association points out that it represents more than 500 canners whose pack is more than 60 per cent of the total pack of the United States.

Purposes of the code are stated to be establishment of standards of fair competition for processors of canned foods, to improve conditions in the food canning industry, increase its sales, and assure equitable distribution of business among its members through fair competitive relations; to restore the purchasing power of growers and other producers of canned food commodities; to provide for the industry's

employees; to eliminate obstructions to the free flow of canned goods in interstate and foreign commerce and to safeguard the interests of the consuming public through the elimination of discrimination, diversity of price structure and the prevention of monopolies and monopolistic practices.

WORK ON STOCK YARDS CODE.

Sectional meetings of the Eastern, Mid-Western and Western divisions of the American Stock Yards Association were held in Chicago this week to discuss plans for marketing hogs under the provisions of the Agricultural Adjustment Administration. Following these meetings a joint meeting was held with the directors of the association, with President G. R. Collett of Kansas City, presiding. A code of fair competition in hog marketing has been worked out and will be presented to the administration at Washington at an early date.

BEGIN COTTON FARMERS PAYOFF.

Payoff of cotton farmers under the new farm relief program started on July 28 when President Roosevelt handed the first check issued by the Agricultural Adjustment Administration under its cotton relief program to William E. Morris of Texas. The check was for \$517.00, in payment to Mr. Morris for plowing up 47 acres of the 159 of cotton he had planted this year. In addition, Mr. Morris holds an option to buy at 6c a pound 23 1/2 bales of government owned cotton if later on the price makes him regret having cut down his crop.

COLD STORAGE CODE.

A meeting of officials of cold storage plants was held in Chicago recently for the purpose of getting in shape a code of trade practices to present to the industry at a meeting which is scheduled to be held in Chicago on August 10 and 11. William H. O'Keefe, executive secretary of the Association of Refrigerated Warehouses, stated that a letter would go out to the entire trade, calling attention to the importance of this meeting.

PRICE FIXING NOT FAVORED.

Until the effect of production control has been determined, National Recovery Administrator Hugh F. Johnson says he is not in favor of any price fixing. He made this statement to advocates of federal regulation of petroleum prices at a hearing this week. A majority of representatives of that industry favored such action, but representatives of dominating companies opposed it.

August

Inc.

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Increasing Edible Use of Cured And Smoked Meat Rinds

Skins from pickled bellies, hams, fat backs, etc., are used to a limited extent in the sausage department, sent to the tank or sold for inedible purposes—depending on market prices and quantity of such skins available.

In any event the packer's return is small—in some cases hardly sufficient to pay expense of handling.

A method of using such skins for edible purposes has been developed and tested which is said to solve a problem which has bothered packers, ham boilers and sausagemakers for many years.

The inventor of this process, which is protected by U. S. patent applications, is John W. Allen, well-known packinghouse expert of Los Angeles, Calif.

Derinding and Sewing.

The meats are skinned, using care to remove them in one piece without cuts. In the case of bacon and fat backs a derinding machine may be used to advantage. This saves time and money, doing the work cleanly and leaving the fat on the meat.

The skins are then sewed in the same manner as a sewed hog bung. Various shapes and sizes can be made if desired. After the skins are sewed they are turned inside out, with the fat side in, and stored in a mild pickle until ready for use. They can be used to stuff New England style ham, minced ham, mortadella or any fancy, high-grade product in the sausage line.

Products stuffed in these sewed skins may be cooked and smoked in the usual manner.

Rinds from smoked bacon are more difficult to utilize for edible purposes, due to their dryness and tough condition. In Mr. Allen's method, for which another patent also has been asked, the rinds are cut to a size to fit the bottom of a ham retainer, and used as a flavor agent when boiling hams.

Also for Smoked Rinds.

The skin is placed in the retainer, fat side up, before the cured, boned ham is put in. Another piece of rind may be placed on top of the ham before the cover is pressed on. The ham is cooked in the usual manner. The rinds are removed from the product after the ham has been cooked, chilled and is ready for sale. When using rinds in this manner, the inventor says, it is not necessary to smoke the hams, as the

well-smoked bacon rind imparts to the meat a delicious smoked flavor.

When cooking round hams, Mr. Allen advises placing a piece of smoked bacon rind on the ham cloth, fat side toward the ham, and pressing and cooking in the regular manner. Bacon rinds, after being removed from containers in which hams have been cooked, may be ground up very fine and used in quantities of from 5 to 10 per cent in all kinds of smoked sausages, such as frankfurters, weiners, minced ham, bologna, salami, etc., to improve flavor.

EDITOR'S NOTE.—John Allen is an old-time packinghouse expert widely known throughout the industry for his ingenuity, both as an engineer and as a specialist in processing methods.

MOTOR TRUCK CODE FOR ALL.

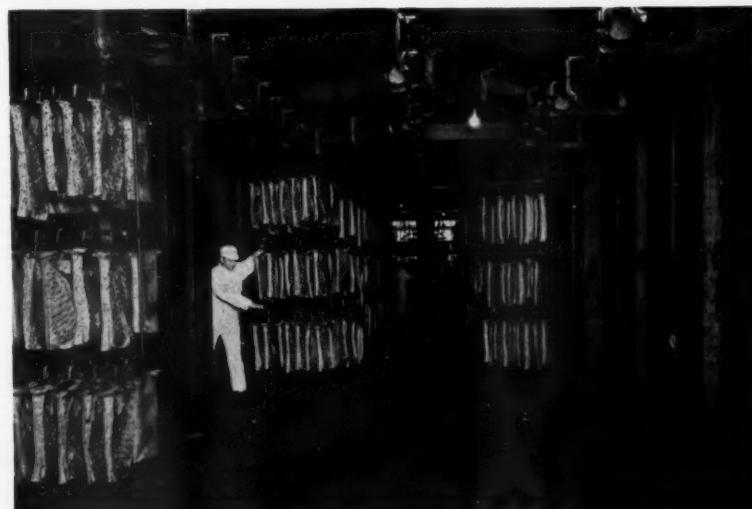
The National Recovery Administration has indicated that the attitude of the government is that any code submitted to govern highway freight transportation must be broad enough to include not only the common and contract carriers, but privately owned trucks as well.

Until now the impression has prevailed in many quarters that the owners of private trucks—including those concerns which operate fleets largely in the conduct of their own business—would be provided for in other codes. This was the assumption of the group

which recently met at Chicago and designated the American Highway Freight Association as the body which would formulate and submit the code. In the national organization which was set up at the Chicago meeting the private truck owner was not taken into consideration.

The government's attitude was explained to Roy F. Britton, director of the National Highway Users' Conference, and Mr. Britton has notified truck associations throughout the country and, so far as possible, all agricultural and industrial groups which will be affected, of the administration's position. It was indicated that one code governing all types of highway freight transportation is desired, and that the organization which formulates such a code shall be representative of all the "so-called 'for hire' groups, consisting of common carrier and contract carrier truckers, and also the much larger numerical volume of privately-owned trucks operating over the highways."

"The National Highway Users' Conference," said Mr. Britton, "will not participate in the preparation of a code, nor will it attempt to promote an organization to formulate such a code." He added that the information was being issued for the guidance of those concerned and that the Conference "strongly urges that immediate steps be taken to comply with the suggestion that 'the state truck associations *** will in the near future appoint some member from each state who will truly represent the entire motor truck field and who, collectively, will formulate a general motor truck code.'"



NEW METHODS FOR USING BACON AND HAM RINDS.

Production of skins from smoked bellies for slicing is heavy in many meat plants. Some of these skins may be used in the sausage department and the rest sent to the tank or sold for tanning purposes.

New uses for skins from both pickled and smoked meats have been developed by which their utilization in the meat plant is considerably increased. Use of skins from smoked meats in ham retainers results in giving boiled ham a well-defined smoke flavor without the necessity of smoking. Pickled skins are sewed and used for retainers to stuff bologna, mortadella, minced ham, etc.

Financial Notes

News Notes and Practical Pointers
on the Money Side.

CAPITAL STOCK TAX RETURNS.

Time for filing capital stock tax returns has been extended to August 31 from July 31, 1933. The importance of filing a carefully prepared return on capital stock valuation was pointed out in THE NATIONAL PROVISIONER of July 22 (page 16), not because of the tax to be paid on this return in present and future years, but because of its influence on the amount of excess profits taxes that must be paid.

Already forms have been issued by the government and the returns must be filed in duplicate. The form is No. 707. Where corporations have not already received these forms from the government, they may be obtained at the office of the local collector of internal revenue.

The returns must be signed and sworn to by the president, the vice-president, or other principal officer and by the treasurer or assistant treasurer.

Following are points to be considered in arriving at the original declared value of the stock, called attention to by Swindell, Snow and Company, Chicago tax consultants:

Value of business and property as an entirety and as a going concern.

1. Net worth of corporate assets including surplus and undivided profits per books.

2. Franchise.

3. Good will.

4. Outstanding contracts.

5. Market value of stock.

After having considered the above factors, a corporation should then determine the original declared value for its entire capital stock, according to its best judgment.

In the opinion of these tax experts, it will not be necessary for taxpayers to change their books to coincide with any difference existing between their net worth as shown on line 8 (f) of the tax form and the original declared value as shown on line 9.

In other words, it may be that a corporation will want to show a value on line 9 which is considerably different and in many cases higher because it feels that its net income for 1933 and later years will be far more than 12½ per cent of the net worth on line 8 (f). It is apparent that the government is going to leave it entirely up to the taxpayer to say what is the value of his stock and there is nothing to indicate that this value must correspond with

its net worth at the close of the last income taxable year.

From the wording of the law it is evident that the income tax is not to be deducted from income in determining whether the income is in excess of 12½ per cent exemption. If, for example, the value shown on line 9 of the tax form is \$100,000 an exemption of 12½ per cent or \$12,500 is granted before the excess profits tax begins to apply. If there is a net taxable income of \$13,000 there will be, as an ordinary corporation not filing a consolidated return, an income tax of \$1,787.50.

If this amount could be subtracted from the net taxable income, there would be left an amount of \$11,212.50, which would be less than the \$12,500 exemption on the \$100,000 declared value of stock. Since the income tax can not be deducted from the taxable income, the difference between \$13,000 (the income before deducting the income tax) and the \$12,500 exemption or \$500 would be subject to the excess profits tax.

This example shows merely a borderline case where the income tax, if allowed as a deduction, would simply free the corporation from a small excess profits tax. In instances where the income tax runs much higher, the loss through inability to deduct this income tax from the income before computing the excess profits tax would be correspondingly greater.

The law gives the commissioner of internal revenue the right to grant an extension of time of not more than 60 days for filing the 1933 capital stock tax return. This would indicate that if the taxpayer makes application in writing to the collector of internal revenue before August 31, 1933, the collector may grant an extension to September 30, which is 30 days beyond the present blanket extension of 30 days from July 31.

Subscribers to THE NATIONAL PROVISIONER who have questions regarding the filing of this capital stock tax return should send them promptly to THE NATIONAL PROVISIONER and they will be answered through this column.

FINANCIAL NOTES.

Net profit of \$3,104,394 is reported by General Foods Corporation for the three months ended June 30, 1933, after all charges and provision for taxes. This compares with a net profit of \$3,455,325 for the corresponding quarter of 1932. For the six months period the company reported net profits of \$6,342,562 compared with \$7,889,100 for the first six months of 1932.

Consolidated income account of Standard Brands, Inc., for the three months ended June 30 shows a net income of \$3,567,140 after expenses, minority interest and federal taxes but before profit and loss items. This compares with a net income of \$3,180,059 in the preceding quarter and \$4,006,992 in the same quarter of 1932. For the six months ended June 30 the net income was \$6,747,199 compared with \$8,005,959 for the first half of 1932.

Net profit of \$275,411 was reported by the United States Leather Co. for the three months ended June 30. This compares with a net loss of \$391,085 in a like period a year ago. For the six months the net profit was \$132,158 compared with a net loss of \$414,259 in the first half of 1932.

Heavy Hog Supplies**One Reason Why Hog Prices Have Not Moved Up with Others**

By C. A. BURMEISTER, U. S. Bureau of Agricultural Economics.

Unusually large slaughter supplies of hogs have been the outstanding factor in the hog market situation during the last three months.

Total dressed weight of hogs slaughtered under federal inspection in both May and June exceeded all previous records for those months. July production from slaughter apparently will be about equal to the July record, which was made in 1924. The three-month total of May to July is expected to be fully 30 per cent larger than that of the corresponding period last year and about 5 per cent greater than the previous record total for those months.

The increase in tonnage over the same period a year earlier amounts to about a half billion pounds of hog carcass. In number of hogs slaughtered it totals about 2,750,000 head.

Although some increase in hog slaughter supplies this summer over a year earlier was generally expected, the increase to date has been greater than was anticipated earlier in the year.

(Continued on page 46.)

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, August 2, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on July 26, 1933:

	Sales	High	Low	—Close—
Week ended				
Aug. 2.	—Aug. 2.—			Aug. 26.
Amal. Leather.	700	6%	6%	6%
Do. Pfd.	200	32	30	31
Amer. H. & L.	2,200	10%	10%	10%
Do. Pfd.	2,200	39	39	40%
Amer. Stores	1,800	40	39%	39%
Do. Pfd.	1,800	50	49%	42%
Armour A	54,800	5%	5%	5%
Do. Pfd.	21,000	3%	3%	3%
Do. Ill. Pfd.	19,600	67%	65%	67%
Do. Del. Pfd.	800	85	84%	84%
Beechcraft Pack.	100	63	63	63
Boehack, H. C.	—	—	—	25
Do. Pfd.	—	—	—	90
Brennan Pack.	—	—	—	19
Do. Pfd.	—	—	—	50
Chick Co., Oll.	8,400	24%	23%	24%
Childs Co.	600	7	6%	7
Cudahy Pack.	1,800	46	45%	45%
First Nat. Strs.	31,000	61	59	61
Gen. Foods	14,500	35%	35%	35%
Gobel Co.	36,500	10%	9%	10%
Gr. & Pls. Pfd.	200	122%	122%	122%
Do. Pfd.	140	148%	148%	148%
Hormel, G. A.	50	20	20	20
Hygrade Food.	1,100	5	5	5
Kroger G. & B.	15,800	26%	25%	26%
Libby McNeil.	1,200	5%	5%	5%
Mayer, Oscar	—	—	—	5%
Mickelberry Co.	1,400	4	4	4
M. & H. Pfd.	100	49	49	49
Morrell & Co.	100	49	49	49
Nat. Pd. A.	—	—	—	1%
Do. B.	—	—	—	1%
Nat. Leather.	1,500	1%	1%	1%
Nat. Tea	20,300	24%	23%	24
Prce. & Gamb.	8,400	38%	38%	42%
Do. Pr. Pfd.	130	102%	102%	108
Rath Pack.	—	—	—	23%
Safeway Strs.	8,000	51%	51%	51%
Do. 6% Pfd.	10	93	93	92
Do. 7% Pfd.	440	101%	100%	101
Stahl Meyer	—	—	—	9%
Swift & Co.	35,850	19%	18%	19%
Do. Int'l.	8,000	25%	24%	25%
Truett Pork	100	15	15	15
U. S. Cold Stor.	—	—	—	33%
U. S. Leather	6,600	12%	12%	12%
Do. A.	4,300	18	17%	18
Do. Pr. Pfd.	100	75	75	70
Watson Oil	7,100	28%	27%	28%
Do. Pfd.	100	58%	58%	58%
Wilson & Co.	3,700	7	7	7
Do. A.	6,300	15%	14%	14%
Do. Pfd.	2,800	54	54	52%

EDITORIAL

Trade Codes and Their Purpose

Two emergency administrations have been set up by the federal government to help overcome depression, increase the purchasing power of consumers and return to farmers more dollars with which they can help to turn the wheels of industry. One of these is the Agricultural Adjustment Administration. Its primary function is to secure higher prices for farm products. The other is the National Industrial Recovery Administration, whose chief purpose is to increase employment, put more money in pay envelopes, wipe out unfair competition and otherwise aid industry so as to make possible operation at a profit under changed conditions.

A rather sharp distinction is drawn between the activities of the two administrations, both of which are directly responsible to President Roosevelt. The Agricultural Adjustment Administration will have supervision over all agricultural products or products manufactured from them, except insofar as wages and hours of work are concerned. These will be adjusted and controlled by the National Recovery Administration.

All industries have been invited to submit trade codes to the particular administration under which they fall, these codes to be set up and submitted through the trade association or other group representing the major portion of the particular industry. Because of the length of time involved in doing this, and because of the great need for re-employment and increased wages, the President, through the National Recovery Administration, outlined a "blanket" code covering hours and wages in all industry. This code is applicable until such time as a code is approved for an individual industry in which necessary adjustments may be made.

Since the establishment of the blanket code interpretations and exceptions for individual industries have been made which have made adaptation of the code more nearly possible. There has been a distinct disposition on the part of the Administration to be reasonable, and to aid industry as far as possible to adapt itself to the new conditions.

In the case of the meat packing industry a labor code has been drawn up after conference with administration authorities, and as soon as it receives formal approval it will be promulgated. As with other such codes, conditions in the industry have been given consideration, and the terms of the blanket code modified accordingly. This code, and not the blanket code, will govern labor and wages

in the industry. The retail meat trade has presented its code as relating to wages and hours of labor, and has asked that it be considered separately from other retail codes, but in connection with the meat industry code.

Sausage manufacturers and renderers in various localities have been holding meetings and drawing up codes. It is the policy of the administration to consolidate codes as far as possible, and to recognize the majority group in an industry as the body with which to deal. For this reason groups representing sections of an industry may find it advisable to join the general group in dealing with the government in order to get results. Where physical consolidation is not possible — as is claimed in the case of inedible renderers — cooperation and coordination in drawing up code terms will be found advisable.

It should always be remembered that codes divide themselves naturally into two parts — the wage and labor provisions and the trade practice agreements. The attitude of the government seems to be that while it will supervise closely wage and labor provisions, it expects industry and trade to do their own policing as regards internal trade practice. There are many evils that need remedying in distribution and merchandising. But, after trade agreement as to what these are and how they should be corrected, the government expects that trade groups will govern themselves, with the government standing by to give necessary support. In the case of industries processing agricultural commodities the supervision will be somewhat closer, because the major aim of the administration in such cases is to raise prices for the farmer's products.

The chief object of all administration policy is to restore consumer buying power, to "put the dollar in the pay envelope," and thereby improve conditions for producer, processor, distributor and consumer alike. The President realizes that this can be accomplished speedily and effectively only by the widest measure of cooperation. Talk of government interference with business, or expectation of government policing of objectionable competition, only confuse the picture. Considerable "new thinking" will have to be done by business men (and farmers) if they expect to participate in the effort and share in the results. There are signs that such new thinking is becoming more general. The meat and allied industries are no exception.

THE NATIONAL PROVISIONER, Chicago and New York Member Audit Bureau of Circulations and Associated Business Papers, Inc. Official organ Institute of American Meat Packers. Published weekly at 407 So. Dearborn st., Chicago, by The National Provisioner, Inc. PAUL L. ALDRICH, President and Editor. E. O. H. CILLIS, Vice Pres. and Treasurer; FRANK N. DAVIS, Vice Pres. and Advertising Manager. Eastern Offices, 300 Madison ave., New York City. Pacific Coast Representative, Norman C. Nourse, 1031 So. Broadway, Los Angeles, Calif.

Practical Points for the Trade

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Mortadella Sausage

A sausage maker who wishes to specialize in the manufacture of certain Italian sausages, especially mortadella, asks for formulas and manufacturing directions. He says:

Editor The National Provisioner:

We have not been having very good luck with our sausage manufacture, particularly the so-called Italian varieties of sausage. I am especially anxious to have information on the manufacture of mortadella. Will you please give me formulas for making this product which have proved popular in the trade?

Following are two formulas for mortadella which have stood the test of experience:

Formula No. 1:

60 lbs. frozen large pork butts	
40 lbs. beef chuck free of sinews	
<hr/>	
100 lbs.	

Both the beef and pork are used fresh; that is, without curing. Grind the pork through the small plate first. Then run the chuck through the small plate twice.

Put the beef in the chopper and to this add $\frac{1}{2}$ oz. NITRITE, dissolved in $\frac{1}{2}$ pint water. Allow the chopper to go around about six times. Then add the ground pork trimmings and allow the chopper to go around six times more. Do not use any ice. Be sure the meat is cold, as otherwise it will become short. Then remove and place in the mixer.

Add 16 lbs. clear blade fat, which is pork shoulder fat. This should be cut in $\frac{1}{4}$ in. squares. Be sure this is entirely free of lean. Start the mixer and add

2½ lbs. salt
2 oz. nitrate of soda or salt peter
8 oz. sugar
6 oz. white pepper
2 oz. nutmeg
1 oz. ground celery seed
$\frac{3}{4}$ oz. cardamom
$\frac{3}{4}$ oz. ground annis seed
2 oz. juniper berries

The juniper berries should be ground through the fine plate with the beef twice. The dry curing and seasoning ingredients should be mixed together thoroughly before they are added to the meat.

After the meat and seasoning are mixed spread out on boards in the chill room for 3 days. Then return to the mixer and add $\frac{1}{2}$ gallon medium sour wine, and see that this is well mixed with the meat.

Stuff in beef bladders or cellulose containers. Hang in a moderate temperature of 40 or 45 degs. for 3 days more, then cook in a steam-jacketed

cabinet cooker or smokehouse. Cook dry without smoking. Start the temperature at 125 degs. F. and continue at the same temperature for about 10 hours.

If the pork used is frozen, the product will meet government inspection requirements provided it has been frozen for 20 days at a temperature not higher than 5 degs. above zero. If the pork has not been frozen for this length of time, or if fresh pork is used, then the product must be cooked until it reaches an internal temperature of 137 degs. F.

Another Formula.

Formula No. 2:

40 lbs. frozen pork butts, preferably large size
30 lbs. beef hearts
30 lbs. beef chuck

Split the hearts, wash and drain them in a cool place over night. If possible, spread them out on a coarse screen. Grind the pork and beef separately as suggested above. Spread out on boards or in a truck not more than 3 or 4 in. thick. Sometimes it is possible to chill the meat through over night.

The following day grind the beef and the hearts through the fine plate twice with the juniper berries (the same cur-

ing and seasoning formula being used as in No. 1). Spread on boards and leave in the cooler three days, then put in the chopper with $\frac{1}{2}$ gal. ice water.

Allow the chopper to go around about 8 or 10 times, then add the pork and let it go around 6 times more. Put in the mixer and add 15 lbs. of diced clear blade fat trimmings. Imitation brandy flavor may be used instead of the sour wine suggested in Formula No. 1. About a waterglass full of this flavor is sufficient.

In stuffing this product, be sure that the bladders or cellulose containers are stuffed as tight as they can stand, and tie very tight crosswise and lengthwise. Cook the same as for Formula No. 1.

Use of the hard fat from the pork shoulders is strongly recommended, as it is firmer than back fat pork and does not get soft and spoil the appearance of the product, as back fat sometimes does.

The handling of the No. 2 formula is identical with that suggested for No. 1 throughout the process.

Hog Shrinkages

A packer keeping a close check on shrink in his plant writes regarding this as follows: He says:

Editor The National Provisioner:

Can you tell us just what the shrink on hogs would be from hot weight, right off the killing floor, to chilled weight, after chilling about 36 to 42 hours?

Also, can you give us an idea of the normal handling and cutting shrink on the bench?

Shrinkage of hog carcasses from the hot to cold weight usually ranges from 2 to $2\frac{1}{2}$ per cent. However, this is a variable figure, depending upon conditions, such as the dryness of the hogs, the air circulation in the cooler, the temperature of the air circulated and the humidity of the air. If the hogs dry out too much in the cooler the shrinkage is excessive.

As to handling and cutting shrink on the bench, there should be practically no shrink. The weight of all the cuts, plus the weight of all the trimmings, and any bones removed, should equal the carcass weight.

WATCH YOUR KILLING FATS.

It is important that killing fats should go directly to the rendering kettle. "PORK PACKING," The National Provisioner's latest book, explains why and gives many other important details of lard rendering.

What to have after? A tessen follows: Editor The

In our cook the heat. These ham tendency to where the easily. Ca

This r center of unusual conceivable might so would. oven long the bulk sorbed. able, the inside of salt a

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August 5, 1933.

Baked Fresh Ham Sour

What would cause roast fresh hams to have a tendency to sour in the center? A packer who prepares delicatessen meats writes regarding this as follows:

Editor The National Provisioner:

In our preparation of baked fresh hams we cook the hams in containers, then take them out of the container and brown them in a bake oven. These hams are boned. They seem to have a tendency to hold some of the juice in the center where the bone has been removed, and this sours easily. Can you help us to overcome the trouble?

This matter of the moisture in the center of the ham souring is a rather unusual condition, although it is quite conceivable that the moisture there might sour more quickly than the meat would. If the hams are held in the oven long enough to be really baked, the bulk of this water would be absorbed. However, if this is not desirable, then it would be well to rub the inside of the ham with salt or a mixture of salt and pepper before it is cooked.

There is another possibility as to this tendency to sourness, and that may be that the hams are not thoroughly chilled. There may be a slight sourness in the meat which shows up in the liquid in the center of the ham first.

A good way to handle a baked green ham is as follows: Use a 12/14-lb. ham. Take out the bone, remove the skin and take off the surplus fat, leaving about $\frac{1}{2}$ to $\frac{3}{4}$ in. of fat on the ham. Mix salt, ground black pepper and if desired a small amount of powdered garlic or onion. Rub some of the mixture on the inside of the ham where the bone has been removed.

Cook in a ham cylinder or square ham mold at a temperature of 165 degs. for four or five hours. Then put in the cooler over night. The next morning take the ham out of the container and rub with the mixture of salt, pepper and garlic or onion. This should be rubbed all over the ham.

Then put in the bake oven and bake from $1\frac{1}{2}$ to 2 hours at 250 to 300 degs. temperature. After the ham is thoroughly cooked, hold at a temperature of 45 to 50 degs. until sold.

MORE MEAT PACKING ACTIVITY.

Production and employment in meat packing establishments in the Chicago federal reserve district increased $6\frac{1}{2}$ per cent in June over May and exceeded the same month last year by $3\frac{1}{2}$ per cent. Payrolls in June showed a gain of $15\frac{1}{2}$ per cent over last year in number of workers and 16 per cent in wage payments. Gains in pay rolls over May, 1933, showed an increase of $7\frac{1}{2}$ per cent in number of employees, 13 per cent in hours worked, and $10\frac{1}{2}$ per cent in amount of wage payments. Value of sales billed to domestic and foreign consumers was 43 per cent under the 1928-1932 average for this season of the year but are in excess of June, 1932, by 11 per cent.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

East Tennessee Packing Co., Knoxville, Tenn. For hams, sliced bacon and bacon nuggets. Trade Mark: SMOKY MOUNTAIN. Claims use since December 1, 1930, on nuggets; since August 1, 1932, on sliced bacon; since December 1, 1932, on hams. Application serial No. 335,811.



Geo. A. Hormel & Co., Austin, Minn. For meat food for dogs. Trade mark: LUCKY DOG. Claims use since March 31, 1933. Application serial No. 336,868.

LUCKY DOG

Rath Packing Co., Waterloo, Ia. For food for dogs. Trade mark: DOG-GON GOOD, with picture of an Irish terrier. Claims use since February 8, 1933. Application serial No. 336,783.

DOG-GON GOOD



F. G. Vogt & Sons, Inc., Philadelphia, Pa. For boiled hams. Trade mark: ONLEE. Claims use since Nov. 20, 1931. Application serial No. 337,277.

Onlee

Swift & Company, Chicago, Ill. For gelatin. Trade mark: CELERO. Claims use since April 1, 1933. Application serial No. 336,628.

CELEERO

Jacob E. Decker & Sons, Mason City, Iowa. For hams and bacon. Trade Mark: DECKER'S MELOSWEET. Claims use since Nov. 1, 1932. Application serial No. 336,860.

Decker's Melosweet

Sajor & Budzeyko, Inc., Brooklyn, N. Y. For pork sausage. Trade mark: TATRA. Published March 21, 1933. No. 303,874.



Clifford L. Iorns, doing business as ViPro Corp., St. Louis, Mo. For soy oleum or soy bean oil used as a food and ingredient of foods. Trade mark: VIPRO. Published April 4, 1933. Serial No. 334,823.

ViPro

William Underwood Company, Water- town, Mass. For canned meat hash. Trade mark: "BROWNIT." Published April 18, 1933. No. 334,415.

"Brownit"

J. W. Beardsley's Sons, Newark, N. J. For prepared meat products—namely, corned and dried beef, sliced bacon packed in tins, vacuum jars, and cartons. Trade mark: REPRESENTATION OF A RED BAND. Published April 11, 1933. No. 303,989.

Standard Nut Margarine Co., Indianapolis, Ind. For oleomargarine. Trade mark: MAYTIME. Published March 21, 1933. No. 303,698.



The above body, which is in service every day at a Century of Progress, is insulated throughout with Haircraft, and was designed and built by General Motors Truck Corp., Pontiac, Mich.

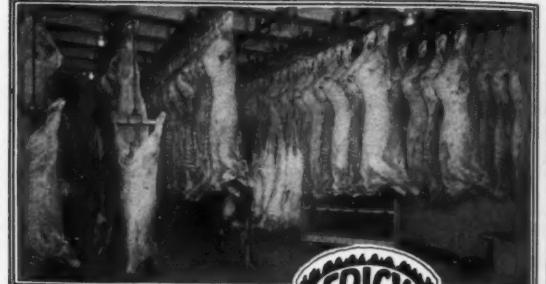
At A Century of Progress

At the Fair, on the highway, north, south, east and west, day and night, Haircraft insulated trucks are hauling highly perishable products in perfect condition. No greater testimonial to the efficiency of Haircraft Insulation can be had than the constant number of users who are continually adding Haircraft insulated trucks and trailers to their fleets.

We are the only manufacturer of insulation in the world who has a daily check on his own product. We not only manufacture and merchandise Haircraft Insulation but the entire fleet of Wilson & Co. refrigerated trucks, of which we are a division, are insulated with Haircraft.



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Provides a complete cooling service, covering all commercial types and sizes of equipment — backed by more than 50 years' experience, constant research, modern design, and expert engineering — to suit your exact needs. Get literature and estimates now.

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Sieloff Units offer unsurpassed refrigerating efficiency, without use of fans, blowers, etc! Hot carcasses chilled to cutting temperature in only 14-16 hours, without freezing forequarters. Maximum room variation after chilling, 2° F. Eliminate wet ceilings, walls and floors. No bunker space or top decks required. Sieloff Units operate with brine temperature of 15-20°, 25-30 lbs. pressure. Complete details gladly sent. Write today!

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Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

TESTING AMMONIA.

It is not a bad plan to test every cylinder of ammonia before charging it into the system. Screw a bent pipe into the valve of the ammonia cylinder, blow some ammonia through to clear out oil and moisture, then draw off into an ammonia ebullition pipette 50 c.c. of liquid. Cork with the rubber stopper, being careful to have the vent tube flush with the inside of the stopper and allow to evaporate slowly.

The percentage of impurities can be read off of the graduations on the small end of the pipette. After this test withdraw the cork and vent tube and swing pipette back and forth at full arms length several times, then smell of it. If it has a distinct ammonia odor, swing again until there is no odor or until there is a distinctly unpleasant odor. If the latter there is probably pyridine present, which is an impurity.

Another test is to immerse an accurate glass chemical thermometer in the boiling liquid ammonia and note its boiling point while the thermometer is immersed. If the temperature of the boiling liquid is -28° F., the ammonia is free of water.—Refrigerating World.

NEW IDEAS IN PACKER TRUCK.

Unusual features designed to reduce meat transportation costs are incorporated in an insulated truck body recently placed in service by the Rath Packing Co., Waterloo, Ia.

Although this body carries as much as 6,500 lbs. of boxed meats, it weighs only 1,600 lbs., due to the skillful use of lightweight metal alloys and blanket insulation.

Aluminum cross sills are used under the floor. Aluminum side posts extend continuously from one floor line up the side of the body, over the top and down to the other floor line.

A Duro aluminum floor pan protects the 3 in. of insulation under the plywood floor. Hard duralumin sheets are used for both interior and exterior panels. The French roof and round corners of the body are also of duralumin.

Insulation is Dry Zero seal pad. This is composed of the standard Dry Zero grained batt, but inclosed between layers of waterproof paper. It is equipped with flanges for sealing securely to framing members.

The body is designed to carry pre-cooled loads, but is also equipped for refrigeration with a 400-lb. capacity ice bunker with special temperature control features. The body is mounted on a long wheelbase Ford truck chassis.

The door hardware is of modern design, the door swinging on a full length piano hinge. A special theft-proof lock

requiring no padlock is used. This locking mechanism is constructed to force the door open $1\frac{1}{2}$ in. from the full closed position by reversing the movement of the locking mechanism, an arrangement that insures breaking the door away from the frost line, a problem encountered during severe cold weather.

The body is painted white and Prussian blue, with an attractive modernistic design between the double belt moulding.

REFRIGERATION NOTES.

Louisiana State University, Baton Rouge, La., is planning extensions including additions to the refrigeration plant.

Lambton Fruit Growers Cold Storage Co., Forest, Ont., Canada, has plans for a cold storage warehouse.

Duncan Field, San Antonio, Tex., is being equipped with cold storage and refrigerating facilities.

U. S. Veterans Hospital, Fort Harrison, Mont., is adding a new dining hall which will be equipped with a refrigerating plant.

Home Supply Stores, Inc., Tampa, Fla., plans the remodeling of refrigerating equipment and enlarging of 24 store units.

An ice manufacturing plant with a capacity of 20 tons is being erected in Ardmore, Okla., by D. N. Winniford.

Refrigerating equipment will be installed by Western Fisheries, Inc., at Water and Spruce sts., Philadelphia, Pa.

Hollywood Ice & Fuel Co., Memphis, Tenn., is planning to build a 60-ton ice plant.

General Cold Storage Warehouse, Inc., 1599 E. Warren ave., Detroit, Mich., has been incorporated by Arthur E. Fixel, 625 E. Boston boul.

Clyde-Mallory Lines, New York, announce that they will erect a large

precooling plant at Jacksonville, Fla., and refrigerate their passenger steamers, Cherokee and Seminole, to transport perishables between Jacksonville and New York next year.

Federal Barge Lines is planning to inaugurate a system of refrigerated barges on the Missouri and Mississippi rivers.

The Orangeburg Ice & Fuel Co., Orangeburg, S. C., is constructing an addition to be used for the storage of eggs.

J. Marvin Black has taken out a permit for the erection of a 15-ton ice plant at Thomasville, N. C.

F. J. Watson is having plans drawn for a cold storage and packing plant to cost about \$30,000 at Dixie, Ont., Canada.

COTTON FLOOR TAX.

(Continued from page 18.)

"Such person includes any person other than an ultimate consumer who holds an article for processing or use in manufacture or production.

"We are told that blanks for the filing of such inventories will be available at the local district offices of Collectors of Internal Revenue within a week. The inventory and tax return must be filed at the district offices of the Collectors of Internal Revenue within thirty days after August 1st, or the owner of the inventory will be liable to penalty.

Pains and Penalties.

"A failure to file an inventory and return causes to accrue a penalty of twenty-five per cent of the amount of the tax. Failure to pay the tax when due and payable causes to accrue interest at the rate of one per cent per month from the time when a tax becomes due until assessed, or until paid prior to assessment. If a false or fraudulent return be wilfully made, the penalty under section 3176 of the re-



THIS MEAT TRUCK CARRIES FOUR TIMES ITS WEIGHT.

While designed to carry pre-cooled meats, this truck body is also equipped with an ice bunker so that refrigeration can be provided when necessary.

Important features of construction are the materials used to keep weight low. Insulation is of the lightweight blanket type, cross sills, posts and panels being of aluminum. Carrying capacity is somewhat more than four times the weight of the body. Body built by Highway Trailer Co.



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Corinco Corkboard
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FACTORY: WILMINGTON, DEL.
Manufacturers of Sheet Cork, Pipe Coverings and Granulated Cork.

vised statutes is fifty per cent of the total tax due. Any person who wilfully fails to pay or collect any tax due, or fails to keep records, or who attempts in any manner to evade or defeat the tax, is subject to a fine of ten thousand dollars or imprisonment, or both, and is also liable to a penalty equal to the amount of the tax not collected or paid.

"A separate inventory shall be made with respect to any taxable articles held in or on (1) each place where processing or manufacturing is going on, (2) each place of business, establishment, store, shop or branch in or on which such person conducts his business, (3) each warehouse or place of storage of any kind.

"An agent or other person holding taxable articles on consignment or other

similar arrangements shall make a separate inventory of the articles held for each principal or other person for whom he acts. Articles in transit shall be inventoried by the person having title thereto, at the first moment of the effective date of the tax, namely August 1, 1933. When articles have been delivered to a common carrier, title of the article shall be deemed to be in the consignee unless he can show otherwise to the satisfaction of the Commissioner of Internal Revenue.

"The meat packer uses many items made of cotton, such as twines, stockinettes, bags, press cloth, shrouds, sheetings, drills, ducks, cheesecloth, tarpaulins, gloves, etc. We understand that any goods which shall be sold, given away or otherwise disposed of is tax-

able. This would include wrapping for meats, etc.

"However, a stockinettes bag which is used for smoking hams and not shipped with the ham, but discarded after use, should not be subject to floor tax. This should also apply to beef shrouds, etc., and such articles as are consumed entirely by the packer and do not pass on into other hands. In these cases the packer is the ultimate consumer of the article.

"In order to be on the safe side of the fence, we advise our clients to show in their inventory the amount on hand on August 1 of such articles which are directly consumed by them in the preparation of their products, and show them in the returns as not subject to tax."



Pat. applied for
**Fig. 1096—“Hallowell”
Liver Truck**

**“HALLOWELL”
PACKING PLANT
EQUIPMENT**

Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes.

Furnished heavily galvanized or of Monel Metal, as preferred. Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

**STANDARD
PRESSED STEEL CO.**
Jenkintown, Pa.
Box 550

The cost of operating a refrigerator body is vital to the cost per mile of hauling meat. Low costs are obtained in Meyer Refrigerator Bodies because they will maintain satisfactory low temperatures in the warmest weather for long periods, with a minimum amount of refrigerant. This item alone will save the cost of the body in a year's time, so why buy a cheap experiment?



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Established 1884

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Gas-Fired
**SMOKEHOUSES — BAKE OVENS
BOILING TANKS**
Dependable — Efficient

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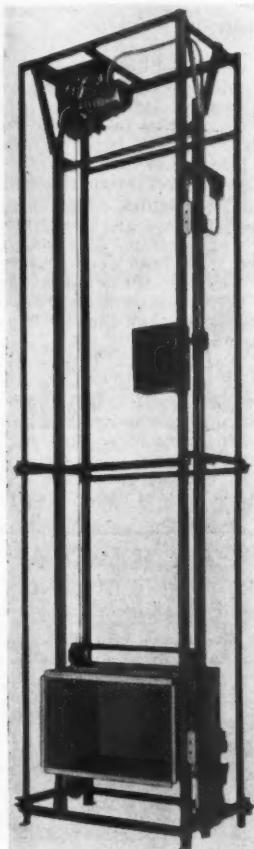
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A Page for Purchasing Departments

DUMBWAITER FOR FOOD STORES.

In retail food stores where space is limited a quick easy method of transferring stock from storage rooms and coolers to showcases and shelves is desirable. To fill such a need the Otis Elevator Co., recently has developed an automatic dumbwaiter designed so that it can be easily installed and moved if desired.

This dumbwaiter, shown in the accompanying illustration, is made in two standard sizes with shelving installed to meet the needs of the store. It carries a load of 300 lbs. and is automatic in operation. Ball and roller bearings are used throughout, the gearing being of the same quality as that used in elevators.



CUTS FOOD HANDLING COSTS.

New type automatic electric dumbwaiter for use in retail stores for moving stock. The machine is self-contained and is installed as a unit.

The entire device is self contained and comes as a unit, so that it can be installed with practically no building alterations. It is pointed out by the Otis Elevator Co. that the only change in a building necessary to install the dumbwaiter is the cutting of a hole between the floors through which it will

operate. It takes little space and requires no pit.

In designing this type of equipment, it was necessary that the dumbwaiter, besides being efficient, should require no costly and unsightly overhead structure to hamper its installation. These problems have been worked out so that the dumbwaiter is applicable to almost any use in a great many fields of business. As a method of reducing operating expense, it should prove interesting to many stores struggling with this problem.

COLD STORAGE DOORS.

An improperly designed or ill fitting cooler door, due to heat leakage, may be an expensive proposition for the meat plant. Here is a case where a little greater first cost to secure a quality product pays an annual profit over many years.

Because of their importance in efficient meat plant operation most packers are interested in cold storage doors and their construction. Among the latest literature on this subject is Bulletin 102 issued recently by the Jamison Cold Storage Door Co., Hagerstown, Md. This gives a full description of Jamison standard and freezers doors. There is also a short description devoted to storage door history.

The bulletin is completely illustrated to picture and emphasize the points brought out in the text. An interesting feature is the section devoted to special fronts, which illustrates a number of adaptations to fit surroundings. Interested packers may secure a copy of the bulletin by addressing the company, requesting Bulletin 102.

GLOBE ISSUES NEW CATALOG.

The Globe Company, Chicago, manufacturers of machinery and equipment for meat packers and sausage manufacturers, has issued a new and greatly enlarged catalog. The paramount thought in compiling this new catalog, according to president Charles H. Dodge, has been to present to the trade the most complete and comprehensive list possible of machinery and equipment. The book is attractively bound and carefully prepared. It lists and illustrates practically every item and accessory necessary for successful packing plant operation. A copy of the catalog may be had on request by addressing The Globe Company, 818-826 West 36th st., Chicago.

SPLASHPROOF DRIVES.

A four-page illustrated leaflet describing the construction and distinctive features of a new line of splash and drip proof motors and control has been issued by the Westinghouse Electric and Manufacturing Co.

This equipment is suitable for use on dehairing machines, fat hashers, meat mixers, casing cleaning machines, pumps, conveyors, etc. Copies of the publication may be obtained from the company's nearest district office or direct from the advertising department, East Pittsburgh, Pa.

SPLASHPROOF MOTORS.

Development of a line of splashproof motors of from 1 to 30 h.p. has been completed recently by the Century Electric Co., St. Louis, Mo. While intended primarily for the typical splashproof installation, the announcement recommends the line for outdoor installations where protective buildings or covers are not available.



MOTOR IS MOISTURE PROOF.

This motor needs no protective covering from the weather, its construction being such that moisture cannot enter to cause damage. Ventilation is through inlets and outlets in the lower section of the end brackets.

Frame and end brackets are of refined grey iron castings. One way ventilation is provided by intake and outlet openings in the lower section of the end brackets. The bearing bracket is fitted to the frame by long contact sealed fit. Cartridge type grease lubricated ball bearings are used on all sizes.

ELECTRIC CONTROL VALVES.

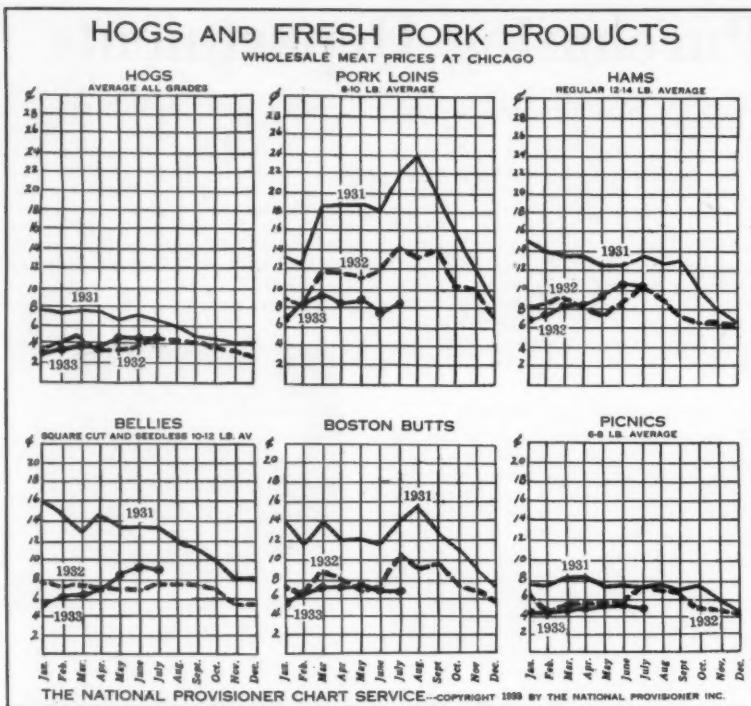
A new packless, electrically-operated shut-off valve for use in both ammonia liquid and gas lines is described in bulletin No. 203-A, issued recently by the Frick Co., Waynesboro, Pa.

This valve is operated by a magnetized plunger moving in a sealed tube inside of a solenoid, thus eliminating the stuffing box on the valve stem. The valve always is either wide open or tightly closed by the pressure of the liquid or gas behind it. Large valves are provided with an auxiliary relief port to equalize the pressure.

The valve is useful for controlling temperatures in a number of coolers on the same line. Also it is applicable to opening and closing the by-pass from suction to discharge on synchronous motor driven compressors for automatic starting. A check valve in the discharge line is necessary in the latter case.

CORK INSULATION BULLETIN.

Mundet's latest cork pipe covering bulletin is available and may be had by addressing Mundet Cork Corp., 450 Seventh ave., New York City. In addition to prices, the bulletin contains valuable engineering information on insulation, specifications, how to install insulation when pipes are too close together for the use of regular covering, how to order and data on sundries for cork pipe covering.



These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs during July and the first seven months of 1933, compared with those of one and two years ago.

Prices of practically all fresh and cured pork products were weak during July, in some cases showing little change from the previous month and in others showing a decline. Receipts in relation to consumptive demand were excessive and storage stocks showed sharp increases. Hot weather, large supply and slow consumptive demand were bearish factors.

Fresh Pork Cuts.

Loins.—While a slight average upward trend in the price of pork loins is indicated, this product showed unusual weakness during much of the month. In the latter half, when hog runs declined somewhat, prices showed some recovery. The comparative cheapness of the season and the rather development of a fairly good distributive trade, advance in price being held in check by the extreme heat in the large consuming centers. In the first half of the month there was considerable compulsory freezing.

Hams.—Green hams lost some of the slowly accumulated strength of recent months, due largely to the slow situation in the market for pickled and smoked meats. Export demand was limited with stocks at Liverpool showing sharp increases. Heavy hams were discounted somewhat due to the lateness of the season and the rather disappointingly slow demand for pickled hams for boiling purposes.

Picnics.—Picnics have been very slow and draggy. Stocks of pickled picnics showed considerable increase during the month and more than double the quantity was on hand August 1 than at the same time a year ago. Other meat cuts have been so low in price that this particular product has been offered sharp competition.

Cured Meats and Lard.

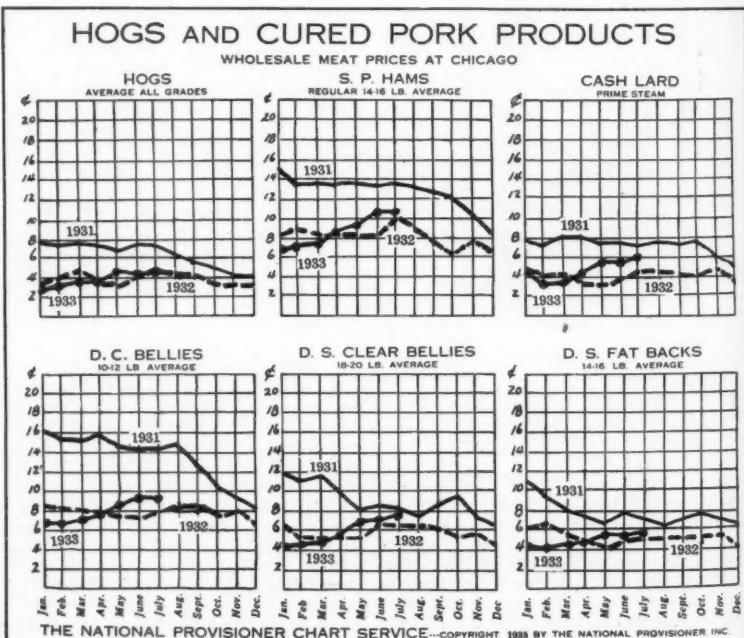
S. P. Hams.—There was a very slow movement in pickled hams during July, and the average price remained stationary. This market reflected the very slow movement on pickled meats of all kinds. The tone throughout much of the month was easier. There was little export outlet and the movement through smokehouse channels was slow.

Lard.—The upward price trend in lard is a reflection of the speculative trade in this commodity which witnessed some wild price swings during the month. Distributive trade through domestic channels has been slow and the export outlet limited. As a result heavy accumulations took place during the month.

Dry Cure Bellies.—Market for dry cure bellies has been comparatively quiet, the price improvement apparent in recent months failing to continue through July. Slow bacon business was reflected back into this market depressing price and increasing stocks.

D. S. Clear Bellies.—Like lard, D. S. bellies enjoyed a sharp rise in the speculative market only. The general distributive trade was slow and accumulations showed considerable increase during the month and are nearly fifty per cent higher than the stocks on hand a year ago.

D. S. Fat Backs.—This market has been slow and weak. Stocks on hand at the principal markets declined somewhat during the month but are still well above those of a year ago. The slow outlet for lard made disposition of fat backs via the tank less attractive than it has been at some other periods.



Provision and Lard Markets

WEEKLY REVIEW

Market Active—Prices Erratic—Grain Unsettlement Continues Factor—Product Stocks Increasing—Cash Trade Fair—Warm Weather Slows Meat Demand—Hogs Rather Steady—Hog Run Diminishing.

An active trade and continued erratic price movements featured hog products the past week. At times the market was dominated by sellers, and at other times by buyers. The result was that prices moved up and down rapidly over wide swings. At the beginning of August lard prices were off 2@2½c lb. from the highs made in July. Developments were such that market officials saw fit to place minimum prices on lard and bellies, on Monday, July 31. At the same time, daily fluctuations were limited to 50 points.

Confusion in the grain markets, where sharp fluctuations both ways was the feature from day to day, had considerable to do with the unsettlement in provisions. A good deal of the liquidation and selling in lard was traceable to the break in the grain markets. When grains rallied speculative buying power in hog products broadened materially.

That the hog products market followed the swings in grains was not surprising. Feeding costs were attracting more attention due to the fact that hog values held rather steady of late, and below a level considered profitable for the feeder. As a result, there was a disposition in the East to feel that the Government's corn-hog scheme would be pushed to an early conclusion, and considerable buying appeared to be in an effort to discount this.

Plan Reduction in Hog Supply.

There have been intimations from unofficial quarters of abandonment by the Administration of currency inflation, which had a depressing effect for a time, but again this week intimations came from Washington that inflationary schemes will be resorted to when necessary. There was also a renewal of the gossip relative to a reduction in the gold content of the dollar.

At the same time the U. S. Department of Agriculture is expected to announce towards the end of this month an emergency plan for curtailing the large oversupply of hogs, with a view to bettering prices of pork and pork products.

The principal feature of the emergency plan, it was said, will be the payment of a bounty upon marketing of brood sows. This will obviously act promptly to diminish the number of hogs on farms, which is about 8 percent above last year, it is believed.

A permanent plan, or one to operate for a couple of years or more, probably will not be announced until some time in the middle or late Fall when

an opportunity has been had to observe the effect of the premium on selling of brood sows.

This plan may also provide the assessment of a processing tax on all meats to provide funds for the payment of the hog bounties and to provide for a campaign to reduce the acreage of corn next year. The rate of the meat processing tax probably will be somewhere between 1 and 2c lb.

Lard Stocks Increase.

Provision specialists were calling attention to the lighter hog receipts this week and the prospect of a letup in the country movement. This, it was argued, would tend to strengthen futures. The plan to be put in operation by the administration, it was said, would fit in admirably with such market action.

Receipts of hogs at western packing points last week were 428,800 head, against 476,600 head the previous week and 360,500 head the same week last year.

Average weight of hogs received at Chicago last week was 259 lbs., against 257 lbs. the previous week, 260 lbs. a year ago, and 257 lbs. two years ago.

Average price of hogs at Chicago at the close of last week was 4.25c, against 4.40c the previous week, 4.25c

a year ago, and 6.40c two years ago. Average price of hogs at Chicago this week continues to range between 4.60c and 4.75c.

At Chicago, lard stocks during July increased 32,557,000 lbs. and are now nearly double the same time a year ago.

PORK—Demand was quiet at New York owing to hot weather, but prices were steady. Mess was quoted at \$20.50 per barrel; family, \$16.50 per barrel; fat backs, \$14.50@15.50 per barrel.

LARD—Market was irregular with futures, with demand fair. At New York, prime western was quoted at 6.55@6.65c; middle western, 6.40@6.50c; New York City tierces, 6@6½c; tubs, 6%@6½c; refined Continent, 6%@7c; South America, 7%@7½c; Brazil kegs, 7%@7½c; compound, car lots, 8½c; smaller lots, 8½c.

At Chicago, regular lard in round lots was quoted at 2½c under September; loose lard, 6½c under September; leaf lard, 6½c under September.

See page 34 for later markets.

BEEF—Demand was limited, and the market was steady. Mess at New York was nominal; packet, nominal; family, \$12.25@13.00 per barrel; extra India mess, nominal.

Cutting Values on Lower Level

Little change in hog prices but lower green meat prices resulted in cut-out values for hogs this week somewhat less satisfactory than those of a week earlier. Quality of hogs is not quite so good and yield percentages have been placed on a slightly lower basis even for the higher quality hogs being received at the present time.

Receipts at the seven principal markets for the four-day period of the current week totaled 260,800 hogs compared with 250,000 a week ago and 248,300 a year ago.

Top for the week at \$4.75 was paid on one day of the period with the low at \$4.70 on the other three days. While little change took place in the market from day to day, on practically every day the market closed lower than it opened. Trade in fresh pork con-

tinues weak and the supply of hogs is far in excess of the demand. Even the higher lard prices, which although speculative were a bullish factor in the market, have disappeared in large measure.

Many plain hogs are in evidence in the runs and packing sows are plentiful which is a seasonal situation. During the four-day period hogs weighing 240 lbs. down were in greatest demand.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, representative costs and credits being used.

Careful check on yield percentages should be kept throughout the summer and early fall months as the average of droves is likely to vary considerably from day to day and this has marked influence on cut-out values.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 290 lbs.
Regular hams	\$1.30	\$1.27	\$1.25	\$1.21
Picnics	.28	.26	.24	.22
Boston butts	.24	.24	.24	.24
Pork loins	.92	.81	.69	.56
Bellies, light	.92	.93	.67	.21
Bellies, heavy22	.62
Fat backs12	.26
Plates and jowls	.08	.09	.09	.12
Raw leaf	.11	.11	.11	.11
P. S. lard, rend. wt.	.72	.70	.72	.65
Spare ribs	.04	.04	.04	.04
Regular trimmings	.08	.08	.08	.06
Feet, tails, neckbones	.04	.04	.04	.04
Total cutting value (per 100 lbs. live wt.)	\$4.73	\$4.66	\$4.51	\$4.36
Total cutting yield	67.00%	68.00%	69.50%	71.00%
Crediting edible and inedible offal to the above cutting values and deducting from these the cost of well finished live hogs plus all expenses, the following results are secured:				
Loss per cwt.	\$.10	\$.24	\$.34	\$.43
Loss per hog	.17	.48	.80	1.16

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MAY MEAT AND FAT EXPORTS.

Exports of meats and fats during May, and for the year 1933:

	May, 1933.	5 mos. ended
Total meat and meat products, lbs.	16,253,742	70,188,902
Value	\$1,054,804	\$7,405,412
Total animal oils and fats, lbs.	51,217,935	292,448,640
Value	\$3,124,314	\$15,627,286
Beef and veal, fresh, lbs.	163,983	958,027
Value	\$20,010	\$132,744
Beef, pickled, etc., lbs.	921,933	4,119,586
Value	\$47,410	\$216,305
Pork, fresh, lbs.	371,929	4,036,985
Value	\$33,773	\$317,636
Hams and shoulders, lbs.	6,508,406	28,264,287
Value	\$691,553	\$2,634,066
Bacon, lbs.	910,523	6,387,005
Value	\$69,927	\$402,930
Cumberland and Wiltshire, sides, lbs.	69,022	393,107
Value	\$8,782	\$51,520
Pickled pork, lbs.	1,169,375	5,287,489
Value	\$73,043	\$503,508

Oleo oil, lbs.	3,056,292	14,872,873
Value	\$1,066,859	\$766,082
Lard, lbs.	46,037,777	268,321,431
Value	\$2,845,344	\$14,394,718
Neutral lard, lbs.	239,212	2,569,054
Value	\$16,783	\$149,243
Margarine of animal or vegetable fats, lbs.	18,584	124,728
Value	\$1,866	\$13,445
Cottonseed oil, crude, lbs.	965,322	17,800,971
Value	\$3,686	482,874
Cottonseed oil, refin., lbs.	1,117,733	4,837,595
Value	\$68,557	\$266,539
Cooking fats, other than lard, lbs.	212,593	1,002,531
Value	\$18,720	\$89,011

Does it pay to save hog snouts? Do you compare them with tank value? Read "PORK PACKING," The National Provisioner's latest revision of "The Packers' Encyclopedia."

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Unit Heaters

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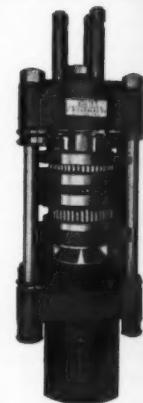
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No heavy repair bills — no electrical power consumption — no excessive footings or settling. Bigger hourly capacity with lower fat content in finished cracklings. Ask for your copy of complete descriptive bulletin.

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EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, August 2, 1933.

Blood sold here this week at \$2.60. What little material is offered sellers are holding at \$2.75.

Ground tankage sold here at \$2.70 & 10c and there is very little material on hand. Cracklings are reported moving rather slowly.

Other fertilizer materials are quiet. There is no imported sulphate of ammonia offered for sale and domestic sellers are holding their material firm at \$24.00, f.o.b.

Imported bone meal is slightly lower in price due to the drop in foreign exchange.



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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—Market in the East, after maintaining the 4c f.o.b. level for extra, developed an easier tone the past week as producers gradually became unsettled by the weakness in the outside markets. It was estimated that between 1,500,000 and 2,000,000 lbs. of extra changed hands at 3½c f.o.b. at New York, a decline of ¼c from last week's levels. The larger consumers, who had been looking on, apparently took advantage of the freer offerings to take hold of supplies in a liberal way.

However, a firming in the outside markets and the lifting of considerable tallow off producers' hands created a better undertone in the tallow market, although consumers were not inclined to come up in their ideas. Reports were that soapers were experiencing a fairly good trade, but not as good as a few weeks back, having stocked up the trade for the time being.

At New York, special was quoted at 3½c; extra, 3¾c; edible, 4½c nominal.

At Chicago, inactivity was reported in the tallow market. Sellers were asking steady prices on nearby shipment and were not inclined to offer for later delivery around the current levels. Buying interest was slow. At Chicago, edible was quoted at 4½c; fancy, 4¾c; prime packer, 4½c; No. 1, 3¾c; No. 2, 3¾c.

At the London tallow auction this week, 769 casks were offered and 234 sold at prices unchanged from the previous sale. Mutton was quoted 24s@25s; beef, 22s@23s 6d; mixed, 20s 6d@22s. At Liverpool, Argentine beef tallow, August-September shipment was unchanged at 23s. Australian good mixed at Liverpool, August-September shipment, was unchanged at 21s 9d.

STEARINE—Trade was rather quiet at New York, and the market was slightly easier, being influenced by the outside developments. Oleo was quoted at 6¾c plant. At Chicago, oleo was quiet and steady and quoted at 6c.

OLEO OIL—Trade appeared limited, but the market maintained the recent levels. Extra at New York was quoted at 6½@6¾c; prime, 6½c; lower grades, 5½@6c.

At Chicago, the market was routine but fairly steady. Extra was quoted at 6¾c.

See page 34 for later markets.

LARD OIL—Market was quiet and steady the past week. Prime at New York was quoted at 10½c; extra winter, 8½c; extra, 8¼c; extra No. 1, 7¾c; No. 2, 7½c.

NEATSFOOT OIL—Routine interest featured the market pending outside developments, but the undertone was steady. Pure at New York was quoted at 10½c; extra winter, 8½c; extra, 8¼c; extra No. 1, 7¾c; No. 2, 7½c.

GREASES—A moderate volume of activity and a lower range featured the market for greases at New York the past week. Some business passed in yellow and house at 3¾c, followed

by business at 3½c when tallow eased. Consumer demand was moderate, and offerings, on the whole, appeared a little freer. There was further buying interest in the market, but buyers and sellers were apart, producers being encouraged somewhat by a renewal of strength in the outside commodity markets.

At New York, yellow and house were quoted at 3¾@3½c f.o.b.; A white, 3¾@3½c; B white, 3½@3¾c; choice white, 3¾@4½c nominal.

At Chicago, nearby greases were inactive and demand was slow. There was interest in later deliveries, but producers were not inclined to offer around the current levels. At Chicago, brown was quoted at 3½c; yellow, 3¾@3½c; B white, 3¾c; A white, 3¾c; choice white, all hog, 3¾@4c.

CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings during June, 1933, with countries of origin and destination, are reported by the Bureau of Foreign and Domestic Commerce as follows:

	IMPORTS.			
	Sheep, lamb and goat, lbs.	Weasands, bladders, intestines, lbs.	Others, lbs.	
Denmark	140	...	12,962	
France	2,039	634	15,264	
Germany	330	...	3,121	
Netherlands	
South Russia in Europe	82,634	
Spain	301	
Switzerland	424	
United Kingdom	4,000	
Canada	55,392	248	71,917	
Argentina	21,827	1,800	252,536	
Brazil	33,122	
Chile	199,362	...	70,230	
Pern	...	2,083	...	
Uruguay	708	...	150,686	
British India	3,229	
China	21,619	...	13,174	
Iraq	16,497	
Persia	30,583	
Sweden	9,151	
Turkey	23,352	
Australia	97,694	658	...	
New Zealand	195,366	
Union of So. Af.	1,066	
Algeria & Tunisia	300	
Morocco	1,416	
Total	763,146	7,020	631,490	

Sheep, lamb and goat casings imported during the month were valued at \$448,290; weasands, bladders and intestines at \$4,560; and other casings at \$49,500.

EXPORTS.

	Hog casings, lbs.	Beef casings, lbs.	Others, lbs.
Belgium	33,619	124,717	...
Denmark	...	9,171	...
France	1,006	23,285	168
Germany	509,540	782,501	52,635
Netherlands	87,203	88,131	19,830
Norway	...	9,395	...
Poland & Danzig	20,320
Spain	43,149	216,453	...
Sweden	1,164	26,358	...
Switzerland	...	38,440	...
United Kingdom	370,303	15,222	461
Canada	38,572	29,082	7,889
Panama	...	604	...
Bermudas	368	...	25
Cuba	...	20	375
Australia	110,892	...	12,366
New Zealand	44,212
Union of So. Af.	3,070	...	438
Total	1,265,818	1,349,374	94,187

Hog casings exported during June were valued at \$260,059; beef at \$135,964 and other casings at \$70,403.

By-Products Markets

Chicago, Aug. 3, 1933.

Blood.

Sales made this week at \$2.50.

Unit Ammonia.

Ground and unground \$ @2.50

Digester Feed Tankage Materials.

Trading very dull. Offerings at \$2.75.

Unit Ammonia.

Unground, 10 to 12% ammonia \$2.50 @ 2.75 & 10c

Unground, 8 to 10% ammonia @3.00 & 10c

Liquid stick @2.00

Dry Rendered Tankage.

Offerings and inquiries light.

Hard pressed and exp. unground per unit protein \$.65@ .70

Soft prsd. pdk. ac. grease & quality, ton @35.00

Soft prsd. beef. ac. grease & quality, ton @30.00

Packinghouse Feeds.

Interest continues fair. Market about unchanged.

Per ton.

Digester tankage meat meal \$ @4.00

Meat and bone scraps 50% @45.00

Steam bone meal, special feeding per ton @37.50

Raw bone meal for feeding @40.00

Fertilizer Materials.

Market steady with last week.

High grd. ground, 10@12% am. \$2.25 @ 2.50 & 10c

Low grd. and ungrd. 6-10% am. 2.25 @ 2.50 & 10c

Bone tankage, ungrd., low gd., per ton @18.00

Hoof meal @1.75

Gelatine and Glue Stocks.

Little interest in the market. Prices largely nominal.

Per ton.

Kip stock \$10.00 @ 12.00

Calf stock 12.00 @ 15.00

Sinews, pizzles @10.00

Horn pits 16.00 @ 17.00

Cattle jaws, skulls and knuckles 25.00 @ 26.00

Hide trimmings (new style) 4.00 @ 6.00

Hide trimmings (old style) 6.00 @ 8.00

Pig skin scrapes and trim, per lb. 2 1/2 @ 3c

Bone Meals (Fertilizer Grades.)

Demand fair. Market somewhat easier.

Steam, ground, 3 & 50 \$ @24.00

Steam, unground, 3 & 50 @22.00

Horns, Bones and Hoofs.

Offerings of packer bones limited.

Horns, according to grade \$55.00 @ 90.00

Mfg. skin bones 50.00 @ 80.00

Cattle hoofs @16.00

Junk bones @17.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Sales of processed black winter made this week at 6½c.

Summer coil and field dried 3 1/2 @ 3 1/2c

Winter coil dried @ 6 1/2c

Processed, black, winter, per lb. @ 6 1/2c

Processed, grey, winter, per lb. @ 5 1/2c

Cattle, switches, each* 1 1/4 @ 1 1/2c

*According to count.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, July 1, 1933, to July 31, 1933, totaled 9,076,577 lbs.; tallow, 106,800 lbs.; greases, 380,000 lbs.; stearine, 231,200 lbs.

Exports of lard from New York City, August 1, 1933, to August 2, 1933, totaled 417,662 lbs.

August 5, 1933.

Cottonseed Code Awaits Action of Washington on Labor Clause

A marketing agreement for the cottonseed products industry, drawn up by a committee of the National Cottonseed Products Association, is now before the administration at Washington.

Desire to comply with the President's recovery program caused the committee to revise the labor section of the code, and a hearing on this section was set for August 4 at Washington.

As revised, the labor agreement provides a maximum 48-hour working week for cotton oil mills, with an average of 40 hours per week over a period of one year.

A minimum wage of 22½c per hour is provided for all oil mills. It is understood that this would increase press labor cost practically 100 per cent.

At the original hearing in Washington on July 3 progress was made on the marketing features of the agreement, but the labor clause met opposition from labor union and negro social service groups present at the conference. Its adoption in revised form will depend on the August 4 conference.

Representing the Industry.

Representing the industry at Washington are general counsel Christie Benet, Columbia, S. C.; Earl S. Haines, executive vice president, Memphis, Tenn.; and R. F. Crow, Houston, Tex., chairman of the code committee.

The original code was drafted by a committee consisting of the following National Code Administration Council:

Ex-officio: J. Ross Richardson, president, National Association, Houston, Tex.; T. H. Gregory, vice president, Memphis, Tenn.

Alabama: J. H. Bryson, Dothan Oil Mills, Dothan.

Georgia: E. D. Black, Central Cotton Oil Co., Macon.

Louisiana: C. W. Wallace, Union Oil Mill, West Monroe.

Mississippi: G. W. Covington, Miss. Cottonseed Products Co., Jackson.

North Carolina: J. I. Morgan, Farmville Oil & Fertilizer Co., Farmville.

Oklahoma: A. L. Durand, Chickasha Cotton Oil Co., Hobart.

South Carolina: C. C. Fishburne, Southern Cotton Oil Co., Columbia.

Texas: S. W. Wilbor, Southland Cotton Oil Co., Paris; R. F. Crow, South Texas Cotton Oil Co., Houston.

Valley States: R. T. Doughtie, New South Cotton Oil Co., Helena, Ark.

Pacific States: F. A. Stewart, Los Angeles, Calif.

There are also regional groups of three members each, who will contact member mills and endeavor to enforce regional codes. The plan provides for a general code including labor features, etc., with regional codes of trade practice drafted to fit local situations.

Labor Situation in Mills.

Commenting on the labor situation in cottonseed oil mills Secretary S. M. Harmon of the national association said: "While the 12-hour day has been in vogue in the oil mills for many years because the continuous process required shifts covering the twenty-four hours of day and night, several Texas mills have already announced an eight-hour day for this season and it appears certain that this will be adopted throughout the industry."

Among the complicating factors in the cottonseed oil labor situation is the tendency of the common labor to work split weeks, he added. The negroes who work on the press crews, he said, are of a high type as a rule and will work every hour given them, while many of the others have a rather low standard of living and will work only enough days to get a bare living and then lay off. Another factor is that in the country mills the common laborers regard work in the oil mills as an annual bonanza. They go to work in the mills in October and continue until March, then quit to put in a crop.

Confining the press crews to an eight-hour day may result in speeding up the work for these men, said Mr. Harmon. Under the old twelve-hour shift the press crews had a considerable amount of standing time during the processes.



MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Aug. 2, 1933.

Cottonseed meal market was dull and uninteresting, opening more or less irregular. Little interest was in evidence either way until mid-session, when a sharp advance in cotton and grains brought a temporary spurt in buying. December sold at \$29.75, an advance of 60c. However, this spurt was short lived, and the market again dropped into a lethargic stage, resulting in sales of February at \$30.25. There was little in the news of interest other than reported sales in Texas through December at \$24.00 at a Texas port. The close was quiet at practically unchanged prices.

Cotton seed market was dull and inactive, with bids 25c up from yesterday's close.



MARGARINE EXPORTS DROP.

Margarine exported during June, 1933, totaled only 17,882 lbs., compared with 40,449 lbs. in June, 1932. For the six months ended with June, 1933, exports totaled 142,620 lbs., less than half of the 300,435 lbs. exported in the first half of 1932.

COTTON OIL TRADING.

COTTONSEED OIL—Demand was limited, but store oil stocks at New York continue light. Crude oil markets in the South were purely nominal.

Market transactions, at New York:

Friday, July 28, 1933.

	—Range—		—Closing—		
	Sales.	High.	Low.	Bid.	Asked.
Spot				590	a Bid
Aug.	8	598	595	590	a Bid
Sept.	1	607	607	595	a 605
Oct.	1	605	605	600	a 605
Nov.	5	625	625	605	a 610
Dec.	8	630	613	613	a 613
Jan.	2	635	620	617	a 621
Feb.				618	a 632
Mar.				627	a 637

Sales, including switches, 25 contracts. Southeast crude, nominal.

Saturday, July 29, 1933.

Spot	585	a Bid
Aug.				585	a Bid
Sept.	10	597	595	592	a 600
Oct.				598	a 605
Nov.				605	a 615
Dec.	9	611	608	608	a 612
Jan.	7	615	610	613	a 618
Feb.				617	a 621
Mar.				625	a 628

Sales, including switches, 26 contracts. Southeast crude, nominal.

Monday, July 31, 1933.

Spot	540	a Bid
Aug.				540	a Bid
Sept.				540	a 550
Oct.				545	a 555
Nov.				550	a 560
Dec.	26	598	556	558	a 556
Jan.	13	590	561	562	a 565
Feb.				562	a 575
Mar.	1	586	586	570	a 580

Sales, including switches, 41 contracts. Southeast crude, nominal.

Tuesday, Aug. 1, 1933.

Spot	580	a Bid
Aug.				580	a Bid
Sept.	3	585	582	585	a
Oct.	2	572	572	588	a 597
Nov.				596	a 606
Dec.	17	603	575	603	a 606
Jan.	17	608	578	608	a
Feb.				608	a 623
Mar.	1	595	595	623	a 628

Sales, including switches, 40 contracts. Southeast crude, nominal.

Wednesday, August 2, 1933.

Spot	550	a Bid
Aug.				550	a Bid
Sept.	5	580	560	575	a
Oct.				578	a 588
Nov.				588	a 598
Dec.	8	600	579	590	a 598
Jan.	3	600	580	595	a 605
Feb.				595	a 615
Mar.				605	a 615

Sales, including switches, 16 contracts. Southeast crude, nominal.

Thursday, August 3, 1933.

Spot	570	a
Aug.				575	a 580
Sept.				590	a 595
Oct.				590	a 595
Nov.				595	a 599
Dec.				600	a 615
Jan.				600	a 615
Feb.				605	a 615
Mar.				607	a 615

See page 34 for later markets.

Vegetable Oil Markets

WEEKLY REVIEW

Market Active—Price Movements Erratic—Routine Conditions Uneffective—Liquidation Extensive at Times—Outside Weakness Depressing—Cotton Crop News More Mixed.

Considerable activity and a very erratic market featured cottonseed oil futures the past week. Market during July fluctuating over a range of 2c lb., establishing the season's highs in the early part of July, only to suffer a severe reaction. The latter was the result of extensive liquidation and selling inspired by the acute weakness, at times, in the outside markets, particularly those allied with oil. Sentiment reversed itself very quickly from day to day.

There was a lack of buying power at times. On other days, offerings dried up completely, which accounted, to some extent, for the rapidly fluctuating prices. During the past few days, there were indications that liquidation had been pretty thorough, and with a better tone in the outside markets, oil recovered quite sharply at times from the lows of the week.

Conditions were such that routine news was completely ignored. However, some of the selling was due to rain in the western belt. Rains in parts of west Texas and highly beneficial moisture in Oklahoma where badly needed. The western lard market fluctuated over wide ranges, as did cotton. With bullish confidence in oil somewhat shattered, due to recent developments, the market was very sensitive to movements in both of those commodities.

Cash Oil Trade Routine.

Cash oil trade was of a routine character, with indications that the demand was less active than of late. Consumers were influenced somewhat by the sharp setback, but there was an undercurrent of favorable sentiment as far as values for the future were concerned.

Four private cotton crop estimates were issued. These ranged from 10,515,000 bales to 15,000,000 bales. The latter figure, however, did not take into consideration plowed up acreage. With the certainty that 10,000,000 acres or more will be abandoned, the larger crop figure failed to attract much attention.

The trade is looking for a crop of around 11,000,000 bales, but sufficient uncertainty existed as to create a disposition to go slow pending the August cotton report.

Weather conditions were being followed more closely by the trade, and unwanted rains in some sections and talk of weevils in scattered areas came in for some consideration. Without fairly favorable crop weather, it is felt that it will be difficult to raise more than a moderate crop on the proposed acreage.

Crop Makes Good Progress.

Weekly weather report said moderate temperatures to rather cool weather prevailed in the belt the past week. Substantial rainfall occurred in most sections. Except in a few more western districts where moisture is needed, and in the south central area, where heavy rains were detrimental, cotton continued to make good progress.

Chicago lard stocks during July in-

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Aug. 3, 1933.—Cotton oil price fluctuations are narrowing as old crop crude stocks approach the vanishing point. Quotations are 4½c lb. bid for Texas and 5c lb. for Valley, with the tendency higher on account of reduced crop and the government's intention to restore 1926 values. Bleachable is firm at 5½c lb. loose New Orleans. Demand is increasing. Soapstock inquiries are numerous and offerings light, holders expecting much better prices.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 3, 1933.—Crude cottonseed oil, 5c lb.; forty-one per cent protein cottonseed meal, \$26.00 bid; loose cottonseed hulls, \$6.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 4, 1933.—Prime cottonseed oil, 4½c lb. bid; forty-three per cent meal, \$24.00; hulls, \$6.00.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

Chicago,
Illinois

HAMMOND'S Mistletoe

MARGARINE

creased 32,557,000 lbs. to 123,077,000 lbs., against 4,628,000 lbs. last year. The rapid increase in supplies naturally attracted attention in oil circles, but they were offset somewhat by reports from Washington that the U. S. Department of Agriculture is expected to announce towards the end of August an emergency plan for curtailing the large oversupply of hogs with a view to raising the prices of pork and pork products.

COCOANUT OIL—There was no particular activity or feature in this market the past week. Prices held rather steady, but with the undertone unsettled somewhat by easiness in competing quarters. At New York, tanks were quoted at 3½@3¾c nominal; Pacific Coast tanks, 3¾c.

CORN OIL—Market was a little easier, with demand slow owing to weakness in cotton oil. Market was quoted at 6¼c asked, f.o.b. Chicago.

SOYA BEAN OIL—Demand appeared quieter and the market a shade easier. Prices were quoted at 8@8¼c mills.

PALM OIL—Easiness in tallow and greases and erratic movements in exchange created more or less nominal conditions in this market. At New York, spot Nigre was quoted at 4½@4¾c; shipment Nigre, 3.85c; 12½ per cent acid, 3.85c; 20 per cent, 3¾c; Sumatra, 3¾@4c.

PALM KERNEL OIL—Market nominal.

OLIVE OIL FOOTS—Market was quiet and without change. Available old crop supplies are small. At New York, spot was quoted at 6½@6½c; shipment, 6½c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market was quiet and barely steady owing to weakness elsewhere. Prices were quoted at 5½@5¾c nominal, mills.

HULL OIL MARKETS.

Hull, England, Aug. 2, 1933.—(By Cable.)—Refined cottonseed oil, 23s 6d; Egyptian crude cottonseed oil, 21s 6d.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were quiet and barely steady the latter part of the week owing to renewed weakness in grains and scattered liquidation. Hogs were steady, commission house support checking declines.

Cottonseed Oil.

Cotton oil was dull and steady awaiting the government report. There was no particular pressure, but buying power dried up. Crude, nominal.

Closing quotations on bleachable prime summer at New York, July 6:

Spot, \$5.60b; Aug., \$5.60b; Sept., \$5.65@\$5.75; Oct., \$5.70@\$5.75; Nov., \$5.80@\$5.85; Dec., \$5.82@\$5.85; Jan., \$5.87@\$5.90; Feb., \$5.87@\$5.99; Mar., \$5.96@\$6.09.

Tallow.

Tallow, extra, 3½c f.o.b.

Stearine.

Stearine, 6¾c.

Friday's Lard Markets.

New York, Aug. 4, 1933. — Lard, prime western, \$6.30@\$6.40; middle western, \$6.15@\$6.25; city, 5¾@5½c; refined Continent, 6½@6¾c; South America, 6%@6¾c; Brazil kegs, 7½c; compound, car lots, 8½c.

GERMAN HOGS AND LARD.

Hog receipts at the 14 principal German markets for the week ended July 20, 1933, totaled 59,215 head compared with 55,912 head a week earlier and 56,716 in the same week of 1932. Price of hogs at Berlin was \$10.37 compared with \$9.87 for the previous week and \$8.21 for the same week a year ago. Lard in tierces at Hamburg was quoted at \$14.24 per cwt. compared with \$12.38 last week and \$7.73 last year.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business July 31, 1933, as reported by the Chicago Board of Trade, were as follows:

	July 31, 1933.	June 30, 1933.	July 31, 1932.
All kinds of bbl.	18,434	10,062	16,246
pork, bbls.			
P. S. lard made since Oct. 1, '32, lbs.	100,184,860	67,978,040	47,502,756
Other kinds of lard, lbs.	22,893,068	22,542,221	17,126,823
D. S. Cl. bellies, made since Oct. 1, '32, lbs.	26,144,516	17,603,301	16,862,204
D. S. rib bellies, made since Oct. 1, '32, lbs.	2,786,430	2,951,580	3,753,573
Ex. sh. cl. sides, made since Oct. 1, '32, lbs.	2,000	2,000	3,800
D. S. sh. fat backs, lbs.	4,340,081	4,946,232	2,958,421
D. S. shdrls, lbs.	90,290	13,400	226,948
S. P. hams, lbs.	23,567,186	23,071,419	21,311,265
S. P. skinned hams, lbs.	29,817,396	24,374,619	36,452,074
S. P. bellies, lbs.	28,845,636	28,775,864	26,818,980
S. P. California or picnics, S.P. Boston shdrls, lbs.	20,698,867	16,207,765	8,036,104
S. P. shdrls, lbs.	80,100	88,900	212,900
Other cuts of meats, lbs.	7,801,078	7,517,756	8,352,498
Total cut meats, lbs.	144,167,598	125,553,456	124,989,567

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Aug. 3, 1933.—Provision market dull and weak. No demand for picnics and lard and hams weak.

Friday's prices were as follows: Hams, American cut, 69s; hams, long cut, 78s; Liverpool shoulders, square, none; picnics, none; short backs, none; bellies, clear, 56s; spot lard, 46s; Sept., 36s 6d; Oct., 37s 3d.

LIVERPOOL PROVISION STOCKS.

On hand August 1, 1933, with comparisons, estimated by Liverpool Trade Association:

	Aug. 1, 1933.	July 1, 1933.	Aug. 1, 1932.
Bacon, lbs.	920,752	452,940	1,420,720
Hams, lbs.	1,210,316	633,808	1,398,320
Shoulders, lbs.	162,170	89,712	44,088
Butter, cwt.	7,868	13,371
Cheese, cwt.	17,832	16,097
Lard, steam, tierces	2,426	2,006	1,574
Lard, refined, tons.	2,654	1,668	2,289

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended July 20 totaled 69,434 bales compared with 71,467 a week earlier and 88,974 in the same week of 1932. Prices of first quality product at Liverpool for the week with comparisons, were quoted as follows:

	July 20, 1933.	July 13, 1933.	July 13, 1932.
American green bellies	\$12.57	\$12.50	\$ 7.18
Danish green sides	16.03	15.89	8.96
Canadian green sides	11.51	11.79	9.20
American short cut green hams	16.51	17.09	12.77
American refined lard	12.71	9.13	7.18

HOG RECEIPTS AND PRICES.

Hog receipts at the eleven principal markets during July totaled 1,901,000 head, the largest for the month since 1930. In June receipts totaled 2,281,000 head and in May 1,997,000 head. For the first seven months of the year receipts at these markets totaled 13,409,000 head, compared with 14,019,000 a year ago and 15,119,000 two years ago.

At Chicago hog receipts of 603,865 head compared with 421,859 head a year ago, and were the largest for July in four years. Average price for the month was \$4.50, the same as for June, and compares with \$4.65 a year ago and \$6.30 two years ago. In December, 1932, hog prices at Chicago averaged \$3.10.

Average weight of hogs at Chicago during July was 254 lbs. compared with 252 in June, 228 lbs. in December, 258 lbs. a year ago, 257 two years ago and 254 lbs. in July, 1930.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to July 27, 1933, show exports from that country were as follows: To the United Kingdom, 108,746 quarters; to the Continent, 9,032. Exports the previous week were: To England, 32,859 quarters; to Continent, 3,824.

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand at the seven principal markets on August 1, 1933, were larger than those of the previous month and well over those of the same period a year earlier. Lard accumulations during July increased 34,000,000 lbs., hams and pickled bellies were in somewhat smaller supply than on July 1, and fatbacks declined some 2,000,000 lbs. With these exceptions stocks showed sharp increases during the month.

When compared with a year ago all stocks with the exception of skinned hams are heavier, picnics in storage being more than double those of a year ago.

Record hog supplies received during the past three months, high temperatures in all heavy consuming areas and limited buying power made heavy inroads on consumptive demand. While some voluntary accumulation took place, much of the increase is attributable to forced accumulation, receipts of hogs being far in excess of the demand for meat and lard.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on July 31, 1933, with comparisons as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	July 31, 1933.	June 30, 1933.	July 31, 1932.
Total S. P. meats	224,908,202	210,768,762	200,476,904
Total D. S. meats	75,006,352	64,054,086	53,076,205
Total all meats	315,032,886	289,486,636	269,151,596
P. S. lard	122,071,721	85,697,012	61,272,006
Other lard	33,329,482	35,534,222	29,757,320
Total lard	155,400,514	121,231,234	91,059,326
S. P. regular hams	49,577,027	49,033,552	42,643,762
S. P. skinned hams	69,129,991	59,184,460	82,281,616
S. P. bellies	67,920,619	69,745,792	58,865,524
S. P. picnics	38,131,721	32,607,058	16,316,504
D. S. bellies	60,181,962	47,958,586	41,402,830
D. S. fat backs	12,982,633	14,556,520	10,554,286

KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in the United States during May, with comparisons, is reported as follows:

	Cattle	Hogs	Sheep and lambs
Steers.			
Cows and heifers.			
Bulls and stags.			
Barrows.			
Sows.			
Barrows and lambs.			
Lambs and sheep.			

May, 1933	53.65	41.44	4.91	49.71	49.63	.66	95.61	4.39
May, 1932	57.84	38.25	3.91	49.05	50.36	.59	97.01	2.99
Av., 1932	54.36	42.06	3.58	48.00	50.90	.50	96.17	3.83

JUNE MARGARINE PRODUCTION.

Margarine production in June, 1933, showed an increase of 28.23 per cent over the production of the same month a year ago, according to the following figures of output as reported by margarine manufacturers to the Bureau of Internal Revenue:

	June, 1933, lbs.	June, 1932, lbs.
Uncolored margarine	15,367,048	11,850,726
Colored margarine	163,228	260,583

Total production	15,530,276	12,111,306
Uncolored margarine with-drawn, taxpaid	15,577,478	12,028,172
Colored margarine with-drawn, taxpaid	31,953	56,982

What products go into neutral lard? How is it made? All steps in the process are explained in "PORK PACKING," The National Provisioner's latest book.

Hide and Skin Markets

Chicago.

PACKER HIDES—Trading in the market for big packer hides was a little more active this week. On Monday a full line of July take-off, totaling 29,800 hides, changed hands, three packers participating. In this movement were 2,800 heavy native steers at 15c, 2,000 extra light native steers at 14c, 6,000 butt branded steers at 15c, 2,000 Colorado steers at 14½c, 3,000 heavy native cows at 14c, 11,000 branded cows at 13½c, and 3,000 heavy native cows at 14c, all prices steady with last previous sales.

This was the first trading of any consequence in 10 days, all buying being done by one large tanner. This resumption in trading gave the market a firm tone as packers had for some time refused offers at lower prices.

Later in the week further interest by tanners was reported, and on Thursday two cars of heavy native steers and two cars of heavy Texas steers, June-July take-off, also moved out of packers' cellars at 15c.

These sales further improve the statistical position of the big packer market, many plants now being cleaned up to current production. If necessary packers can wait awhile before making further offerings. It is expected that last trading prices, at least, will prevail for some time.

Prices on the New York Hide Exchange have worked higher this week, the September option advancing from \$12.50 on last Saturday to \$12.90 Friday.

Prices of all descriptions on the big packer list are quoted unchanged from those which prevailed a week earlier.

SMALL PACKER HIDES—In the absence of any trading this week, this market is quoted nominally unchanged for the most part. There appears to be little buying interest and producers are apparently willing to wait out the situation. Native allweights are quoted 14c asked; branded, 13½c asked. Bids are reported at 2c under these prices.

FOREIGN WET SALTED HIDES—No activity was reported in this market this week. Last trading was 4,000 Uruguay steers which sold equal to 12½c@12½c c.i.f. New York. Last trading previous to this was in Argentine steers at \$33.00 gold, equal to 13½c@13½c, c.i.f. New York. Stocks of unshod South American hides are reported small.

LATER—Four thousand Smithfields sold at \$30.00 gold, equal to 11½c c.i.f. New York.

COUNTRY HIDES—The country hide market was exceedingly dull this week, no sales of any consequence being reported. Offerings were very light, and there was little, if any, interest. Buffs, new trim, selected, delivered Chicago, were reported offered at 11c; allweights, 9@10c; extremes, 10@11c. Last sales of allweight branded were at 7½@8c, flat, less Chicago freight.

CALFSKINS—Market quiet and lacking interest. The market is quoted nominally at 21@23c on the basis of last sales by one packer of 30,000 June's at 23c for picked point heavies, 9½ lbs.

and over; 22c for River Points heavies; 21c for lights. At the same time another packer sold 3,000 June River Point calf at 22c for heavies and 21c for lights.

Sales of one car of July, 10/15 lbs., Chicago city calfskins was reported at 20c, steady with last week. Last prior sales was a car of 10/15 lbs. at 18c. Other descriptions are quoted nominally around 18@19c for outside cities, about 16c for mixed cities and country, and 12@13c for straight countries.

KIPSKINS—In the absence of any trading the market is quoted nominally at last sale prices. Packer northern native kipskins are priced 17@18c nominal. Last trading two weeks ago was 2,000 overweights at 15½c for May's and 12c for March-April skins.

Chicago city kipskins are quoted 15@16c nominal; outside cities, around 15@15½c nominal; straight countries, 11½@12c nominal.

Packer regular slunks last sold at \$1.10 and the market is quoted nominally at that level.

HORSEHIDES—Horsehides continue fairly steady at around \$3.50@3.75 for good city renderers at Chicago. Some producers are reported asking up to \$4.00. Bids of around \$3.50@3.60 were made this week, but no sales were reported. Mixed city and country lots continue to be quoted at around \$3.00 for No. 1's.

SHEEPSKINS—Dry pelts continue to be quoted at 14@16c for full wools, with no sales reported this week. Interest continues light in shearlings, but on the other hand production continues light. Two mixed cars sold this week at the following prices: No. 1's, 90c; No. 2's 75c; No. 3's, 60c. Last sale was a car at 90c for No. 1's, 75c for No. 2's, and 60c for clips.

Interest continues fair for pickle skins. One car sold this week at \$6.25. Other bids reported to be not over \$6.00 per dozen, flat. Native spring lamb pelts last sold at \$1.90 per cwt. live lamb at New York, with \$1.75@2.00 being asked at Chicago. Outside small packer spring lamb pelts are quoted at 80@90c. Some producers are reported to be asking as high as \$1.00.

New York.

PACKER HIDES—Following sales early in the week at Chicago, all packers sold July native steers, totaling five cars, at 15c. Three packers are reported to be still holding some June and July hides, but the market appears to be fairly well cleaned up to kill. Butt branded steers are quoted at 15c nominal; Colorados, 14½c nominal.

CALFSKINS—Market dull. Prices are quoted nominally around \$1.50@1.60 for 5-7's, \$1.95@2.10 for 7-9's, steady with last trading prices. Inside figures are for collectors' calfskins and top figures for packers' production.

N. Y. HIDE FUTURE PRICES.

Saturday, July 29, 1933—Close: Sept. 12.65; Dec. 13.00; March 13.16; June 13.45.

Monday, July 31, 1933—Close: Sept. 12.50@12.60; Dec. 12.90 sale; Mar. 13.10 nom.; June 13.35 nom.; sales 19 lots. Closing 6@15 points lower.

Tuesday, Aug. 1, 1933—Close: Sept. 12.95 bid; Dec. 13.30@13.35; Mar. 13.60@13.65; June 13.90 bid; sales 43 lots. Closing 40@55 points higher.

Wednesday, August 2, 1933—Close: Sept. 13.00b; Dec. 13.36@13.48; Mar. 13.60@13.70; June 13.90 nom.; sales 22 lots. Closing unchanged to 6 points higher.

Thursday, August 3, 1933—Close: Sept. 12.75@13.00; Dec. 13.10@13.20; Mar. 13.40@13.50; June 13.70 nom. Sales 18 lots. Closing 20@26 points lower.

Friday, August 4, 1933—Close: Sept. 12.60@12.90; Dec. 13.00@13.10; Mar. 13.25@13.40; Jan. 13.50b; sales 3 lots. Market closing 10@20 points lower.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended July 29, 1933, were 4,117,000 lbs.; previous week, 4,824,000 lbs.; same week last year, 2,701,000 lbs.; from January 1 to July 29 this year, 137,289,000 lbs.; same period a year ago, 104,779,000 lbs.

Shipments of hides from Chicago for the week ended July 29, 1933, were 4,206,000 lbs.; previous week, 5,290,000 lbs.; same week last year, 3,934,000 lbs.; from January 1 to July 29 this year, 158,734,000 lbs.; same period a year ago, 139,818,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended August 3, 1933, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Aug. 3, 1933.	Prev. week.	Cor. week, 1932.
Spr. nat. stra.	@15½n	@15½n	@13
Hvy. nat. stra.	@15	@15	@12ax
Hvy. Tex. stra.	@15	@15	@12ax
Hvy. butt Brad'd stra.	@15	@15	@12ax
Hvy. col. stra.	@14½	@14½	@11½
Ex-light Tex. stra.	@13½	@13½	@11ax
Brad'd. cows.	@13½	@13½	@11ax
Hvy. Nat. cows	@14	@14	@11½
Lt. Nat. cows	@14	@14	11 @12
Lat. bulls .11	@12n	11½@12n	7
Brad'd. bulls .11	@12½n	11½@12n	6 @6n
Calfskins .21	@23n	21	16 @17n
Kips, nat. .17	@18n	17	@13½
Kips, ov-wt. .16	@17n	16	@12½
Kips, brad'd.	@16n	@18n	10 @10½
Slunks, reg.	@1.10n	@1.10n	25 @30
Slunks, hrs. 40	@50n	40	25 @30

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	@14ax	@13½n	11 @12n
Brad'd. all-wts.	@14ax	@13½n	10½@11n
Nat. bulls .11	@11½n	11 @11½n	7
Brad'd. bulls .10	@10½n	10 @10½n	6 @6n
Calfskins .20	@20	18	12½@13n
Kips .15	@16n	15	16n @12
Slunks, reg. .85	@1.00n	85	70 @72½
Slunks, hrs. .40n	@40n	40	25 @25

COUNTRY HIDES.

Hvy. steers .9	@9½n	9	@9½n	7n
Hvy. cows .9	@9½n	9	@9½n	7n
Buffs .11ax	@11ax	10½@11n	9 @9½n	7b
Extremes .10	@11ax	11½@12n	9 @9½n	7b
Bulls .7n	@7n	7	@7	4½n
Calfskins .12	@13n	12	@13	10
Kips .11½@12n	11½@12	12	@12	10
Light. calf .50	@65	50	@65	30 @40
Deacons .50	@65	50	@65	30 @40
Slunks, reg. .20n	@20n	25	25 @35	35
Slunks, hrs. .12n	@10n	10n	5 @10n	10n
Horsehides .3.00@3.75	3.00@3.75	2.00@2.85	2.00@2.85	

SHEEPSKINS.

Pkr. lambs
Sml. pkr. lambs
Pkr. shearlings .85	@90n	85	@90
Dry pelts ..14	@16n	14	@16
			@35

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Aug. 3, 1933.

CATTLE—Compared with close last week: Strictly good and choice fed steers and long yearlings, steady to strong; all others, mostly 25c lower; common grassy and warmed-up offerings, 25@40c off. Extreme top mediumweight steers and long yearlings, \$7.50; bulk better grades, \$6.50@7.25; light yearlings, \$6.75; heifer yearlings grading good and better, fully steady; butcher heifers, mostly 25c lower. All cows ruled unevenly 10@25c off; bulls, steady; vealers, 50@75c higher. Best yearling heifers, \$6.15, better grades selling mostly at \$5.50@6.00; common and medium heifers, grassy kinds, \$3.00 @4.25; strictly grainfed cows, up to \$4.75. Most grass fat offerings, \$2.75 @3.50; cutters, largely \$1.50@2.50; practical top on weighty sausage bulls, \$3.65. Vealers closed at \$6.00@7.00. Considerably more low quality grassy natives, Montana and Dakota steers were in week's run, bulk of such offerings selling at \$4.25 down to \$3.25.

HOGS—Compared with last Friday: Market steady to 10c lower; packing sows, 10@15c off. Receipts were lighter than a week ago locally, but total at seven markets showed an increase. Shipper demand was smaller. Market varied but little from day to day, top standing at \$4.70 on three days and \$4.75 Wednesday. Late bulk good to choice 200 to 290 lbs., \$4.55@4.65; 300 to 350 lbs., \$4.25@4.55; 170 to 190 lbs., \$4.50@4.65; 140 to 160 lbs., \$4.00@4.50; pigs, \$3.00@3.50; packing sows, \$3.50@4.00.

SHEEP—Compared with close last week: Fat lambs and yearlings, 25@50c lower, better grades down full amount. A sluggish dressed trade was principal bearish factor, but supplies also increased. Lamb quality was decidedly mixed and in general plain. Sheep were scarce and steady to 25c higher. Top lambs early, \$8.25 for both natives and choice 90-lb. Washingtons; bulk westerns, \$8.10 down; natives, largely \$7.25@8.00; late bulk natives, \$7.25@7.50, with \$7.75 getting best lots. Native yearlings declined to \$4.00 @4.50 late, few above \$5.00 this week; bulk, \$4.75 down; dryfed yearlings, largely \$5.25@5.50 before mid-week; common to choice ewes, \$1.50@3.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Aug. 3, 1933.

CATTLE—Compared with close of preceding week: Good and choice steers, steady; lower grades, 10@15c lower; mixed yearlings and heifers, \$5.00; others, steady to 25c higher; cow stuff, steady; sausage bulls, 50c lower; vealers, 25c higher. Bulk of steers brought \$4.75@6.50, 1,134-lb. matured steers landing \$7.00; 1,015-lb. yearlings, \$6.75; 1,461-lb. heavies, \$6.50. Most mixed yearlings and heifers scored \$4.75@6.00; 686-lb. heifers, \$6.50. Most beef cows scored \$7.25, but at the close most natives sold from \$7.00@7.25. No rangers were received. Yearlings are around 25c lower, with \$5.00@5.50 taking most of the arrivals. Mature sheep held at unchanged levels, with best fat ewes at \$2.25; bulk, \$1.50@2.00.

HOGS—A 5@10c loss was the net result of the week's hog trade, daily price changes being very small. Desirable 170- to 270-lb. weights finished at \$4.45@4.60, packing sows, mostly \$3.35 @3.50.

SHEEP—Reflecting the downward trend of dressed lamb, the live end lost 25@50c during the period. An out-of-line top of \$8.00 was registered early Thursday, the practical high being \$7.50. Most lambs on packer account earned \$7.00@7.25, common yearlings centered at \$3.50, and fat ewes bulked at \$1.50@2.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Aug. 3, 1933.

CATTLE—A very uneven trade featured the fed steer and yearling market during the week. At the opening, values were strong to 25c higher, but a weaker undertone on later days erased the advance. In some cases prices were reduced as much as 25c on the in-between grades selling from \$5.00@5.50. Western grassers predominated in the supply, and most of these are selling at 25@40c lower rates, as compared with last week's close. Prime yearlings scored \$7.00 and best heavies went at \$6.65. Most fed arrivals ranged from \$5.00@6.50. Straight grassers cleared from \$3.25@4.65, with wintered offerings up to \$5.00. Fed heifers and mixed yearlings were scarce, and about steady prices were maintained. Grass fat heifers and slaughter cows ruled weak to 25c off. Bulls declined fully 25c,

and vealers are steady to weak, with the late top at \$5.50.

HOGS—Market was more or less irregular throughout the week, but a weaker undertone prevailed. Some strength developed at the close, but final values are still 10@15c under last Friday on most classes. The late top rested at \$4.30 on choice 200- to 250-lb. weights. Good to choice 180- to 280-lb. weights sold from \$4.15@4.30, while 290- to 350-lb. butchers were taken at \$3.90@4.15. Underweights were rather scarce and held nearly steady, with \$3.40@4.15 taking better grades of 140- to 170-lb. weights. Packing sows lost 10@15c; bulk, \$3.15@3.60.

SHEEP—Fat lambs were under considerable pressure, and values are mostly 50c lower than late last week. On Wednesday some choice Kansas fed lambs scored \$7.85, but at the close most natives sold from \$7.00@7.25. No rangers were received. Yearlings are around 25c lower, with \$5.00@5.50 taking most of the arrivals. Mature sheep held at unchanged levels, with best fat ewes at \$2.25; bulk, \$1.50@2.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Aug. 3, 1933.

CATTLE—Slow action has been the outstanding feature of fat cattle trade this week, with prices generally showing declines. Fed steers and yearlings have dropped about 25c, some sales of plain grades and short feds as much as 40c lower. Fed heifers rule steady to strong with last Friday, and market for cows has been very uneven. Fat cows and cutter lines closed about 15@25c lower, with butcher cows hard to move at 25@40c lower levels. Bulls have been penalized 25@40c, but veal calves rule fully steady, some sales 25@50c higher for the week. The week's top sales include carlots of strong-weight steers at \$6.90; fed heifers up to \$5.70; a few fat cows, \$4.50 and \$4.75. Bulk prices follow: Good to choice fed steers and yearlings, \$5.75 @6.35; similar grades of fed heifers, \$4.85@5.50; good fat cows, \$3.50@4.25. Butcher cows closed at \$3.00 and less; cutters and low cutters, \$1.75@2.25; sausage bulls, \$2.35@2.65; veal calves, \$4.75 to mostly \$5.00; few selects, up to \$6.00.

HOGS—Compared with last Saturday, hog prices are 10@15c lower. Thursday's top \$4.15, with the following bulks: 160- to 225-lb. averages, \$3.75@4.10; 140 to 160 lbs., \$3.25@3.75; packing sows, \$3.35@3.50; smooth lightweights, up to \$3.60; stags, \$3.00@3.50.

SHEEP—Under increased marketing, lamb and yearling prices declined sharply. Comparisons with last Friday show lambs 75c lower, yearlings 50c lower. Matured sheep were unchanged. Thursday's bulk sorted range lambs, \$6.75@7.00; sorted native lambs, mostly \$7.00; fed clipped lambs, to \$6.75; good to choice fed yearlings, \$5.00@5.50; good to choice slaughter ewes, \$1.50@2.75.

LOSSES FROM BRUISES.

Are your men posted on the abuses that cost money in handling live hogs? Have them read chapter 1 of "PORK PACKING," The National Provisioner's latest book.

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August 5, 1933.

THE NATIONAL PROVISIONER

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SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Aug. 2, 1933.

CATTLE—Choice beef steers and yearlings showed little price variation for the first three days of the week, but weak to 25c lower values developed for others. Fat sheep ruled steady to 25c off, with best heifers unchanged. Choice medium weight beefees topped at \$6.80, several loads brought \$6.40@ \$6.60, and bulk earned \$5.00@\$6.25. Lots of choice yearling heifers went at \$5.75, and at mid-week beef cows bulked at \$2.65@\$3.50, with low cutters and cutters mainly \$1.75@\$2.50. Bulls and vealers held practically steady. A few medium bulls ranged up to \$3.10. Choice vealers brought \$5.50.

HOGS—Increased receipts early in the week, coupled with a depressed provision trade, resulted in sharp declines. A partial recovery on closing rounds made the loss on most classes 10@15c under last Friday's levels. Wednesday's top held at \$4.15, while bulk of 180- to 330-lb. weights ranged \$3.90@ \$4.05. Good 140- to 170-lb. lightweights cleared at \$3.40@\$3.90, with medium grade offerings down to \$3.00. Packing sows commanded \$3.40@\$3.60; extreme heavies, down to \$3.25.

SHEEP—Because of increased receipts locally and a bearish eastern dressed market packers enforced weak to mostly 25c lower fat lamb prices for the week. Other slaughter classes were in limited supply and held mostly steady. Late top for choice native and range lambs rested at \$7.65; bulk natives, \$7.50@\$7.65; good range lambs, down to \$7.25. Yearlings sold mostly at \$5.50; a few \$5.75. Choice light slaughter ewes were salable up to \$2.75.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Aug. 2, 1933.

CATTLE—Better dryfed cattle have reflected a slightly stronger undertone so far this week. Plainers shorted and grassy kinds showed a slightly weaker trend, resulting in a seasonal widening of the price spread. Good and choice dryfed steers and yearlings sold from \$5.25@\$6.50; common and medium grades, \$3.00@\$5.00. Most butcher heifers sold at \$3.00@\$4.50; better dryfeds, \$4.75@\$6.00. Good beef cows brought \$3.25@\$3.75; common and medium, \$2.50@\$3.00; cutters, \$1.50@\$2.25; sausage bulls, \$2.75@\$3.00; better vealers, \$4.50@\$6.00.

HOGS—Market is steady to 10c higher than late last week. Most 170- to 300-lb. weights are selling at \$4.00@ \$4.30; heavier butchers, down to \$3.85 or below; packing sows, \$3.35@\$3.70; good and choice killer pigs, \$3.00@\$3.50; light lights, \$3.50@\$4.10.

SHEEP—Slaughter lambs are about

steady for the week. Bulk better natives are now selling at \$7.50; fat buck lambs, \$6.50; common throwouts, \$4.00@\$4.50. Slaughter yearlings are selling at \$3.25@\$5.50; slaughter ewes, mostly \$1.00@\$2.25.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., August 2, 1933.

Compared with the close of last week, current quotations on hogs at 25 concentration points and 7 packing plants in Iowa and Minnesota were steady to 5c lower on animals scaling under 280 lbs.; heavier weights 5@10c lower and packing sows 10@15c off. Weakness in provisions and lard was responsible for widening of the price spread at the expense of weighty butchers and packing sows and demand was slow in spite of light receipts. Late bulk 180- to 280-lb. weights \$4.00@\$4.30 with short haul big weights down to \$3.75. Most 150- to 170-lb. weights \$3.35@\$3.85; light and medium weight packing sows \$3.20@ \$3.60 with long haul light weights higher; big weights from \$3.00 up.

Receipts of hogs unloaded daily at these 25 concentration yards and 7 packing plants for week ended August 2, were as follows:

	This week.	Last week.
Thursday, July 27	14,300	33,900
Friday, July 28	24,100	29,700
Saturday, July 29	27,700	19,100
Monday, July 31	34,600	48,800
Tuesday, August 1	14,800	17,300
Wednesday, August 2	19,500	16,900

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended July 29, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended July 29	193,000	480,000	338,000
Previous week	196,000	520,000	336,000
1932	169,000	399,000	317,000
1931	217,000	401,000	352,000
1930	184,000	476,000	350,000
1929	240,000	548,000	288,000
1928	207,000	442,000	271,000

Hogs at 11 markets:

Week ended July 29	395,000
Previous week	437,000
1932	341,000
1931	357,000
1930	422,000
1929	490,000
1928	385,000

At 7 markets:

Cattle.	Hogs.	Sheep.
Week ended July 29	153,000	329,000
Previous week	156,000	375,000
1932	126,000	298,000
1931	177,000	323,000
1930	134,000	375,000
1929	175,000	426,000
1928	146,000	330,000

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended July 29, 1933:

Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,021	7,182	5,082
Central Union	1,640	1,147	12,173
New York	253	2,983	11,145
Total	5,814	11,312	16,227
Previous week	6,598	14,485	15,447
Two weeks ago	6,239	14,505	17,407
			59,603
			82,326
			79,488

LIVESTOCK COST AND YIELD.

Kinds of livestock slaughtered and yield in per cent and pounds for June, 1933, with comparisons:

Av. live cost per 100 lbs.:	June, 1933.	May, 1933.	June, 1932.
Cattle	\$ 5.13	\$ 4.63	\$ 4.58
Calves	5.02	4.74	4.47
Swine	3.36	4.26	4.41
Sheep and lambs	5.45	5.98	6.07

Av. yield, per cent:	Cattle	Calves	Swine	Sheep and lambs
Cattle	55.78	56.34	55.07	
Calves	57.65	58.74	57.85	
Swine	74.81	75.76	75.41	
Sheep and lambs	48.70	48.30	48.37	

Av. live weight, lbs.:	Cattle	Calves	Swine	Sheep and lambs
Cattle	931.83	958.76	944.29	
Calves	176.32	164.89	176.01	
Swine	232.27	231.94	236.75	
Sheep and lambs	74.27	80.50	75.75	

Sources of supply, per cent:	Cattle	Stockyards	Other	Calves	Stockyards	Other	Swine	Stockyards	Other	Sheep and lambs	Stockyards	Other
Cattle		83.06	83.11	82.45								
Stockyards		16.94	16.89	17.55								
Other												
Calves		75.47	75.80	74.15								
Stockyards		5.50	5.40	5.50								
Other												
Swine		56.75	56.70	55.98								
Stockyards		43.25	43.30	44.02								
Other												
Sheep and lambs		3.37	4.39	4.01								
Stockyards		96.63	95.61	95.99								
Other												

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top live-stock price summary, week ended July 27, 1933:

BUTCHER STEERS.	Up to 1,050 lbs.
Week ended July 27.	Prev. week.
Toronto	\$ 5.00
Montreal	5.25
Winnipeg	5.50
Calgary	4.00
Edmonton	4.50
Prince Albert	3.75
Moose Jaw	4.25
Saskatoon	4.25

VEAL CALVES.	Up to 1,050 lbs.
Toronto	\$ 5.50
Montreal	4.25
Winnipeg	4.25
Calgary	4.00
Edmonton	3.50
Prince Albert	3.25
Moose Jaw	3.00
Saskatoon	3.50

SELECT BACON HOGS.	Up to 1,050 lbs.
Toronto	\$ 6.85
Montreal	7.25
Winnipeg	6.00
Calgary	5.75
Edmonton	5.75
Prince Albert	5.70
Moose Jaw	5.75
Saskatoon	5.70

GOOD LAMBS.	Up to 1,050 lbs.
Toronto	\$ 8.50
Montreal	7.75
Winnipeg	7.00
Calgary	5.50
Edmonton	5.00
Prince Albert	3.50
Moose Jaw	5.25
Saskatoon	4.00

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Chicago Section

E. C. Merritt, Kingan & Co., Indianapolis, Ind., was a Chicago visitor this week.

Burton Hill, head of the Hill Packing Co., Topeka, Kas., was a visitor to Chicago this week.

E. W. Phelps, manager of the Cleveland plant of Swift & Company, spent a few days in town the past week.

Herman J. Mayer, jr., of H. J. Mayer & Sons Co., reports a pleasant time from his vacation headquarters at the Dells of Wisconsin.

Horace M. Wigney, vice president and general manager, Safety Refrigeration Corp., Inc., New York City, was in Chicago on business this week.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 17,688 cattle, 4,898 calves, 43,671 hogs, 27,402 sheep.

Stanley F. Spencer of Keefe-Le Sturgeon Co., Arkansas City, Ark., accompanied by his family, has been looking over A Century of Progress Exposition.

Mr. and Mrs. John Scheller of Baltimore, Md., are in Chicago this week visiting the World's Fair. Mr. Scheller is foreman at the Wm. Schluderberg-T. J. Kurple Co. plant in Baltimore.

George Kerns, in charge of Swift & Company's margarine and salad dressing business at Jersey City, N. J., was in Chicago this week spending part of his vacation at A Century of Progress exposition.

Provision shipments from Chicago for the week ended July 29, 1933, with comparisons, were as follows:

	Week	Previous	Same
	July 29.	week.	week, '32.
Cured meats, lbs.	17,565,000	19,085,000	16,232,000
Fresh meats, lbs.	42,253,000	44,685,000	29,473,000
Lard, lbs.	4,344,000	4,480,000	5,591,000

Richard Shannon, former Chicago Morris executive and market expert, arrived from California last Saturday for a visit with old friends in Chicago. He is making his headquarters at "Billy" Johnson's office. Before returning to the West Coast "Dick" contemplates spending a few days in New York city.

Everybody knows that C. A. Cushman is general manager of the Swift & Company plant at St. Paul, Minn., where they have recently added several hundred men to the working force as a part of the national recovery program. The printer last week had him

transferred to another concern, but he is still with Swift.

W. B. Allbright, dean of the packinghouse equipment field, is spending his annual vacation at his summer home on Cape Cod, with Kenneth Boyd and Mrs. Boyd and the four grandchildren. Mr. and Mrs. Norman Allbright have been visiting them, and will be followed by Mr. and Mrs. John Allbright. At 77 years of age "W. B." plays 18 holes of golf in the morning and serves as deckhand on the Boyd sailboat in the afternoon.

W. P. Cosgrove, district manager at Memphis for the Cudahy Packing Co., has been appointed manager of the company's Memphis refinery and in charge of Southern sales promotion of shortening. G. F. Fongar, formerly district manager of the company at Pittsburgh, succeeds Mr. Cosgrove in the general products sales field at Memphis. He is at present on leave serving as assistant to G. C. Shepard in the meat processing section of the Agricultural Adjustment Administration, stationed at Chicago.

PACKER TRADE CODES.

(Continued from page 15.)

of the National Recovery Act realize that the intent of the meat industry is sincerely cooperative, and that the attitude of the meat industry is evidenced by the proposed agreement which the government is now considering, and it is believed that packers, wholesalers and sausage makers may properly await the outcome of the present negotiations and the approval of an agreement especially adapted to the meat industry.

"The agreement now being discussed is of a temporary nature, and its acceptance by the Administration would make the industry eligible for displaying the emblems of the National Recovery Administration.

"When the trade agreement of the packing industry comes up for formal consideration, it is understood that it will be handled by the Agricultural Adjustment Administration, with a representative of the Industrial Recovery Administration sitting in to consider the labor phases of the agreement. The temporary agreement affects wages and hours only, and is being handled with the National Recovery Administration alone.

"It is believed that the agreement will restore to employment in the meat packing industry not only the total number of employees normally attached to it, but an additional number as well, and at the same time make provision

for adjustments covering some of the peculiarities of industry, such as variations in hours of labor required by fluctuating supplies of live stock.

"A proposed trade agreement looking toward the improvement of hog prices through the effecting of economies and the expansion of markets has been submitted to the Agricultural Adjustment Administration by the meat packing industry and is now under consideration."

DEATH CALLS WM. E. PIERCE.

The fast thinning ranks of the men who made history in the meat packing industry lost another "good soldier" with the passing away of William E. Pierce in Pasadena, Calif. At the time of his retirement in 1916 he was superintendent of the Chicago plant of Armour and Company. Members of that organization always associated the name of William E. Pierce with that era which brought to the front Philip D. Armour, J. Ogden Armour and Steve Conway.

Mr. Pierce joined Armour and Company in October, 1879, as timekeeper. His progress was steady and consistent culminating in 1909 with his appointment as superintendent of the Chicago plant. In 1911 when Armour officials decided to erect a plant at La Plata in the Argentine, Mr. Pierce was the man selected to plan and supervise the construction. He did not return to his old position in Chicago until 1915, at which time the South American plant was completed and in operation.

Mr. Pierce was 81 years of age at the time of his death, and is survived by his widow, Sarah. Many veteran Armour employees, who sought Southern California upon retirement, attended the funeral rites, which were held in Pasadena on Monday, July 31.

MILLER & HART SAFETY AWARD.

A safety contest conducted among meat packing companies during the first six months of 1933 by the Lumbermen's Mutual Casualty Company of Chicago has been won by Miller & Hart, Inc., of Chicago. This firm had the lowest accident frequency during the period of all firms competing in the contest. A trophy was awarded to Miller & Hart at a dinner given at the Stockyards Inn. The award was made by J. C. Wilson, vice president of the company, and accepted for the company by assistant superintendent Wray McConkey.



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LIVESTOCK FREE OF DISEASE.

Livestock received at the Chicago Union Stock Yards have proved to be particularly free of tuberculosis, according to a recent statement of H. R. Smith, livestock commissioner. Mr. Smith points to the records of the U. S. Bureau of Animal Industry for the year ended June 30, 1933, which show that

given by Mr. Smith as follows: By July 1, 1933, 89 per cent of the counties in Illinois had attained the status of being designated as modified accredited areas, by which is meant that less than one-half of one per cent of the cattle in these counties reacted on the last successive test.

Iowa, another important producing

ARE YOU GOING TO WASHINGTON?

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Or maybe it's your share in the \$3,300,000,000 Public Works Program?

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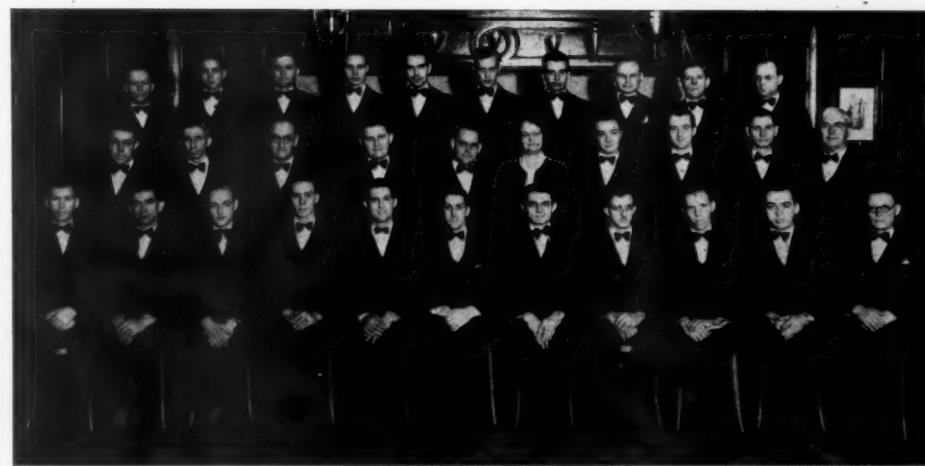


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state for the Chicago market had on July 1st, 1933, 81 per cent of the counties accredited. All counties in Michigan, Ohio, Indiana and Wisconsin are officially accredited. The facts are that 77 per cent of the counties in the twelve north central states comprising the Corn Belt are modified accredited areas, the largest clean area in the United States.



CORN BELT HARMONY AT MUSIC FESTIVAL.

Members of the Morrell Male Chorus at Ottumwa, Iowa, are in training for their appearance at the Chicagoland Music Festival, at Soldiers' Field stadium in Chicago on the evening of August 19. They will take part in the competition for male choruses which is a feature of this event, and in the massed chorus singing.

This chorus is selected from over 2,000 men employed by John Morrell & Co. at their Ottumwa plant. It was organized in January, 1931, sponsored by the Foremen's Club, with Jesse J. Miller as director and Mrs. Miller as accompanist.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday, August 3, 1933.

FUTURE PRICES.									
SATURDAY, JULY 29, 1933.									
			Open.	High.	Low.	Close.			
REGULAR HAMS.									
Green Standard.	Sweet Standard.	Pickled Fancy.	July Sept.	6.40-6.35	6.52 1/2	6.35	6.35b		
8-10	10	9%	Oct.	6.55-6.50	6.70	6.30	6.40b		
10-12	9 1/2	9%	Nov.				6.70m		
12-14	9 1/2	9%	Dec.	6.85-6.80	6.92 1/2	6.75	6.80b		
14-16	9 1/2	10%	Jan.				7.30b		
10-16 range	9 1/2	10%							
BOILING HAMS.									
Green Standard.	Sweet Standard.	Pickled Fancy.	July Sept.	7.10-7.07 1/2	7.15	7.00	7.00m		
16-18	9 1/2	10 1/2	Oct.	7.30-7.32 1/2	7.40	7.27 1/2	7.27 1/2ax		
18-20	9 1/2	10%							
20-22	9 1/2	10%							
16-22 range	9 1/2	11 1/2							
SKINNED HAMS.									
Green Standard.	Sweet Standard.	Pickled Fancy.	July Sept.	6.42-6.45	6.45	5.90	5.85m		
10-12	10%	11 1/2	Oct.	6.50-6.62 1/2	6.62 1/2	6.00	6.02 1/2ax		
12-14	10%	11 1/2	Nov.				6.20ax		
14-16	10%	11 1/2	Dec.	6.80	6.80	6.30	6.30ax		
16-18	10%	11 1/2							
18-20	9 1/2	10 1/2							
20-22	9	10 1/2							
22-24	8 1/2	9 1/2							
24-26	8	8 1/2							
25-30	7	7 1/2							
30-35	6%	7							
PICNICS.									
Green Standard.	Sweet Standard.	Pickled Sh. Sh. Sh.	July Sept.	6.10-6.12 1/2	6.40	6.10	6.40b		
4-6	5 1/2	6	Oct.	6.30	6.52 1/2	6.27 1/2	6.52 1/2b		
6-8	5	5 1/2	Nov.	6.27 1/2	6.70	6.27 1/2	6.70b		
8-10	5	5	Dec.	6.60	6.80	6.60	6.80b		
10-12	4 1/2	4 1/2							
12-14	4 1/2	4 1/2							
BELLIES.									
Green Sq. Sols.	Cured S.P.	Dry Cured.	July Sept.	6.10-6.12 1/2	6.40	6.10	6.40b		
6-8	8 1/2	9	Oct.	6.30	6.52 1/2	6.27 1/2	6.52 1/2b		
8-10	8 1/2	9 1/2	Nov.	6.27 1/2	6.70	6.27 1/2	6.70b		
10-12	8 1/2	9 1/2	Dec.	6.60	6.80	6.60	6.80b		
12-14	8 1/2	9 1/2							
D. S. BELLIES.									
Standard.	Clear Fancy.	Rib	Sept.	7.32 1/2	7.35	6.85	7.12 1/2ax		
		Rib	Oct.	7.57 1/2	7.57 1/2	7.10	7.25		
THURSDAY, AUGUST 3, 1933.									
LARD—									
Sept.	6.63		6.63	6.32 1/2	6.47 1/2ax				
Oct.	6.75-6.80		6.85	6.50	6.57 1/2				
Nov.	6.75		6.75	6.72 1/2	6.72 1/2ax				
Dec.	7.15		7.15	6.65	6.85b				
Jan.	7.30		7.40	7.10	7.30b				
CLEAR BELLIES—									
Sept.	6.50		7.00	6.50	7.00b				
Oct.	6.77 1/2		7.27 1/2	6.77 1/2	7.27 1/2				
TUESDAY, AUGUST 1, 1933.									
LARD—									
Aug.	6.10-6.12 1/2	6.40		6.10	6.40b				
Sept.	6.30		6.52 1/2	6.27 1/2	6.52 1/2b				
Oct.	6.60		6.80	6.60	6.80b				
CLEAR BELLIES—									
Sept.	6.50		7.00	6.50	7.00b				
Oct.	6.77 1/2		7.27 1/2	6.77 1/2	7.27 1/2				
WEDNESDAY, AUGUST 2, 1933.									
LARD—									
Aug.	6.63		6.63	6.32 1/2	6.47 1/2ax				
Sept.	6.75-6.80		6.85	6.50	6.57 1/2				
Oct.	6.75		6.75	6.72 1/2	6.72 1/2ax				
Nov.	7.15		7.15	6.65	6.85b				
Dec.	7.15		7.15	6.70	6.85				
Jan.	7.30		7.40	7.10	7.30b				
CLEAR BELLIES—									
Sept.	6.90		6.95	6.90	6.90				
Oct.	7.15		7.15	7.05	7.12 1/2				
THURSDAY, AUGUST 3, 1933.									
LARD—									
Sept.	6.55		6.55	6.37 1/2	6.50ax				
Oct.	6.70		6.70	6.52 1/2	6.62 1/2b				
Nov.	6.75		6.75	6.72 1/2	6.72 1/2ax				
Dec.	7.15		7.15	6.65	6.85b				
Jan.	7.30		7.40	7.10	7.30b				
CLEAR BELLIES—									
Sept.	6.75		6.75	6.50	6.50				
Oct.	7.12		7.12	6.77	6.77				
FRIDAY, AUGUST 4, 1933.									
LARD—									
Sept.	6.25		6.37 1/2	6.20	6.20@6.22				
Oct.	6.40		6.40	6.40	6.40ax				
Nov.	6.45		6.45	6.45	6.45ax				
Dec.	6.70		6.70	6.52 1/2	6.62 1/2b				
Jan.	6.90		6.90	6.90	6.95b				
CLEAR BELLIES—									
Sept.	6.75		6.75	6.50	6.50				
Oct.	7.12		7.12	6.77	6.77				
Key: ax, asked; b, bid; n, nom; —, split.									

ANIMAL OILS.

Prime edible lard oil	6@10%
Prime inedible	6@9
Prime light	6@8
Prime winterstrained	6@8 1/2
Extra lard oil	6@8 1/2
Extra No. 1	6@7 1/2
No. 1 lard oil	6@7 1/2
No. 2 lard oil	6@7 1/2
Acidless tallow oil	6@7 1/2
20° neatsoot	6@7 1/2
Pure neatsoot	6@7 1/2
Special neatsoot	6@7 1/2
Extra neatsoot	6@7 1/2
No. 1 neatsoot	6@7 1/2
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.45 @1.47 1/2
Oak pork barrels, black iron hoops	1.35 @1.37 1/2
Ash pork barrels, galv. iron hoops	1.52 1/2 @1.55
Oak pork barrels, galv. iron hoops	1.42 1/2 @1.45
White oak ham tierces	2.40 @2.42 1/2
Red oak lard tierces	2.22 1/2 @2.25
White oak lard tierces	2.32 1/2 @2.35

HOG WEIGHTS AND COSTS.

Average weight and cost of hogs purchased at 10 of the principal public markets of the United States by packers and shippers during June, 1933, with comparisons, are reported by the U. S. Department of Agriculture as follows:

June, 1933. May, 1933. June, 1932.

Wt. lbs.	Wt. lbs.	Wt. lbs.
Chicago	254	250
Denver	227	224
East St. Louis	214	216
Fort Worth	200	206
Kansas City	225	231
Kansas City	225	226
Omaha	200	208
Sioux City	204	217
So. St. Joseph	200	213
So. St. Paul	274	247
Wichita	221	218

1 Not received.

CHICAGO CLEARINGS IN JULY.

Exports of packinghouse products clearing direct from Chicago during July, 1933, included the following:

Lbs.	Lbs.	Lbs.
Pork pickled or salted	5,000	
To British West Indies	500	
Newfoundland	330,113	
Canada	94,000	
Pork tongues to England	33,120	
Hog casings		
To New Zealand	2,124	
Australia	7,139	
England	26,831	
France	26,385	
Germany	110,061	
Beef casings to Germany	10,051	
Olive oil to Netherlands	5,691	
Lard		
To England	132,000	
Belgium	11,664	
Netherlands	7,175	
Germany	496,127	
Oleo sterine to Netherlands	67,784	
Animal greases to Netherlands	34,796	
Vegetable compounds to Newfoundland	400	
Animal hair to England	164,642	
Animal hair to France	7,096	

CURING MATERIALS.

Nitrite of soda per 100 lbs. delivered 9.10 (1 to 4 bbls. delivered.) (5 or more bbls. \$8.55 per 100 lbs. delivered.)

Saltpeter, 25 bbl. lots, f.o.b. N. Y.	
Dbl. refined granulated	6 1/2 5.90
Small crystals	7 1/2
Medium crystals	7 1/2
Large crystals	8
Bbl. refd. gran. nitrate of soda	3 1/2 3.25
Less than 25 bbl. lots, 1/2 more	

Granulated, carlots, per ton, f.o.b. Chicago, bulk

Medium, carlots, per ton, f.o.b. Chicago, bulk

Rock, carlots, per ton, f.o.b. Chicago, 8.70

Sugar

Raw sugar, 96 basis, f.o.b. New Orleans

Second sugar, 90 basis

Syrup, 63 to 65 combined sucrose and invert, New York

Standard gran. 100 lbs. bags

Packers' can sugar, 100 lbs. bags

20° neatsoot, 250 lb. bags

Packers' curing sugar, 250 lb. bags

20° neatsoot, 250 lb. bags

August 5, 1933.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Wt. Lbs.	Cost Per cwt.	Week ended	Cor. week,
Prime native steers—			Aug. 2, 1933.	1932.
400-600	11 1/2	14 1/2@15 1/2		
600-800	11 @11 1/2	14 1/2@16		
800-1000	9 1/2@10	14 1/2@15 1/2		
Good native steers—				
400-600	10 @10%	14 @15		
600-800	9 1/2@10	14 @15		
800-1000	9 @ 9 1/2	14 @15		
Medium steers—				
400-600	9 1/2@10	13 1/2@14 1/2		
600-800	9 @ 9 1/2	13 1/2@14 1/2		
800-1000	8 1/2@9	13 1/2@14 1/2		
Heifers, good, 400-600	9 @ 11	11 1/2@12 1/2		
Cows, 400-600	6 @ 6 1/2	7 1/2@8 1/2		
Hind quarters, choice	16	16		
Fore quarters, choice	8	12		

Beef Cuts.

Steer loins, prime	@22	@30 1/2
Steer loins, No. 1	@20	@30
Steer loins, No. 2	@18	@28
Steer short loins, prime	@29	@41
Steer short loins, No. 1	@25	@35
Steer short loins, No. 2	@24	@36
Steer loin ends (hips)	@15	@21
Steer loin ends, No. 2	@14	@20
Cow loins	13 1/2	@18
Cow short loins	@15	@23
Cow loin ends (hips)	@12	@14
Steer ribs, prime	@14	@24
Steer ribs, No. 1	@13	@23
Steer ribs, No. 2	@12	@22
Cow ribs, No. 2	@7	@11
Cow ribs, No. 3	@6 1/2	@8
Steer rounds, prime	@11	@16 1/2
Steer rounds, No. 2	@11	@16
Steer chuck, prime	10 1/2	@15
Steer chuck, No. 1	7 1/2	@14 1/2
Steer chuck, No. 2	6 1/2	@9 1/2
Cow chuck	7	@7 1/2
Steer plates	5 1/2	@6 1/2
Medium plates	3	@4
Briskets, No. 1	10	@11
Steer navel ends	2 1/2	5 1/2
Cow navel ends	2 1/2	@4
Fore shanks	5	@6
Hind shanks	4	@4
Steer tenderloins	50	@45
Beef tenderloins, No. 1	50	@45
Beef tenderloins, No. 2	45	@45
Bump butts	15	@18
Flank steaks	14	@14
Shoulder clods	8	@9
Hanging tenderloins	5 1/2	@8
Insides, green, 6@8 lbs.	10	@14
Outsides, green, 6@6 lbs.	8	@7 1/2
Knuckles, green, 5@6 lbs.	8 1/2	@9

Beef Products.

Brains (per lb.)	@ 5	
Hearts	@ 5	
Tongues	@16	@14
Sweetbreads	@15	@15
Ox-tail, per lb.	@5	@5
Fresh tripe, plain	3 1/2	@8
Fresh tripe, H. C.	8	@8
Livers	12	@13
Kidneys, per lb.	9	@10 1/2

Veal.

Choice carcass	10 @11	10 @11
Good carcass	9 @10	9 @10
Good saddles	12 @13	14 @15
Good racks	6 @8	7 @8
Medium racks	4 @5	5 @6

Veal Products.

Brains, each	@ 5	@ 5
Sweetbreads	@25	@48
Calf livers	30	@39

Lamb.

Choice lambs	@16	@18
Medium lambs	14	@16
Choice saddles	18	@20
Medium saddles	16	@18
Choice fores	13	@14
Medium fores	12	@12
Lamb fries, per lb.	25	@20
Lamb tongues, per lb.	15	@10
Lamb kidneys, per lb.	15	@20

Mutton.

Heavy sheep	@ 3	@ 3
Light sheep	6	7
Heavy saddles	6	6
Light saddles	8	8
Heavy foys	3	2
Light foys	5	6
Mutton legs	10	12
Mutton loins	8	7
Mutton stew	3	3
Sheep tongues, per lb.	9	10
Sheep heads, each	10	8

THE NATIONAL PROVISIONER

FRESH PORK, ETC.

Pork loins, 8@10 lbs. av.	@10 1/2	@13
Picnic shoulders	@7 1/2	@7 1/2
Skinned shoulders	@ 5	@ 8
Tenderloins	@ 17	@28
Spare ribs	@ 4	@ 5
Pork fat	@ 7	@ 6
Boston butts, cellar trim.	@ 7 1/2	@10
Boneless butts, cellar trim.	@ 2 1/2	
Hocks	@ 4	@ 6
Tails	@ 3	@ 5
Neck bones	1 1/2	@ 2 1/2
Slip bones	@ 4	@ 9
Blade bones	@ 4	@ 5
Pigs' feet	@ 2	@ 3
Kidneys, per lb.	4 1/2	@ 5
Livers	@ 3	@ 3
Brains	@ 5	@ 5
Ears	@ 3	@ 4 1/2
Snouts	@ 3	@ 5
Heads	@ 4	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.	@19	
Country style sausage, fresh in link.	@18	
Country style sausage, fresh in bulk.	@18	
Country style pork sausage, smoked.	@15	
Frankfurts in sheep casings.	@17	
Frankfurts in hog casings.	@18	
Bologna in beef bungs, choice.	@14 1/2	
Bologna in beef middles, choice.	@15 1/2	
Liver sausage in beer rounds.	@12 1/2	
Smoked liver sausage in hog bungs.	@16 1/2	
Liver sausage in hog bungs.	@18 1/2	
Ham cheese.	@17	
New England luncheon specialty.	@17	
Minced luncheon specialty, choice.	@15 1/2	
Tongue sausage.	@18 1/2	
Blood sausage.	@14	
Souse	@15	
Polish sausage	@13	

DRY SAUSAGE.

Cervelat, choice, in hog bungs.	@32	
Thuringer cervelat.	@15	
Hofmeister.	@22	
D. G. salami, choice.	@21	
Milano salami, choice, in hog bungs.	@30	
B. G. salami, new condition.	@15	
Frizes, choice, in hog middles.	@26	
Genoa style salami.	@34	
Pepperoni.	@24	
Mortadella, new condition.	@14	
Capicolla.	@31	
Italian style hams.	@26	
Virginia hams.	@26	

SAUSAGE MATERIALS.

Regular pork trimmings.	@ 4	
Special lean pork trimmings.	@ 6	
Extra lean pork trimmings.	@ 7	
Pork cheek meat.	@ 5	
Pork hearts.	2 1/2 @ 3	
Pork livers.	2 1/2 @ 3	
Native boneless bull meat (heavy).	@ 6	
Boneless chuck.	@ 4 1/2	
Shank meat.	@ 4 1/2	
Beef trimmings.	@ 3 1/2	
BEEF cheeks (trimmed).	@ 3 1/2	
Dressed canners, 350 lbs. and up.	@ 3 1/2	
Dressed cutter cows, 400 lbs. and up.	@ 3 1/2	
Dressed bologna bulls, 600 lbs. and up.	4 1/2 @ 4 1/2	
Beef tripe.	@ 18	
Pork tongues, canner trim, S. F.	@ 9 1/2	
No. 1 bungs	15 1/2 @ 17 1/2	
No. 2 bungs	17 1/2 @ 20 1/2	
Middle, regular	@ 7 1/2	
Middle, select wide, 2@2 1/2 in. diam.	15 1/2	
Middle, select, extra wide, 2 1/2 in. and over	20	

DRIED BLADDER:

12-15 in. wide, flat.	1.10	
10-12 in. wide, flat.	.90	
8-10 in. wide, flat.	.60	
6-8 in. wide, flat.	.30@25	

Hog casings:		
Narrow, per 100 yds.	2.00	
Narrow, special, per 100 yds.	1.85	
Medium, regular	1.50	
Wide, per 100 yds.	1.30	
Extra wide, per 100 yds.	1.20	
Export bungs.	2.00	
Large prime bungs.	.21	
Medium prime bungs.	.14	
Small prime bungs.	.08	
Middles, per set	.20	
Stomachs	.08	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	4.75	
Large tins, 1 to crate	5.50	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	5.75	
Large tins, 1 to crate	6.50	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	5.00	
Large tins, 1 to crate	5.75	

DRY SALT MEATS.		
Clear bellies, 18@20 lbs.	@ 7 1/2	
Clear bellies, 14@16 lbs.	@ 7 1/2	
Black hams, 20@20 lbs.	@ 5 1/2	
Fat backs, 10@12 lbs.	@ 5 1/2	
Fat backs, 14@16 lbs.	@ 5	
Regular plates	@ 5	
Butts	@ 4 1/2	

FANCY reg. hams, 14@16 lbs.	@15 1/2	
Fancy skd. hams, 14@16 lbs.	@14	
Standard reg. hams, 14@16 lbs.	@11	
Picanies, 4@5 lbs.	@17	
Fancy bacon, 6@8 lbs.	@15	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	@26	
Outsides, 5@9 lbs.	@26	
Knuckles, 5@9 lbs.	@26	
Cooked hams, choice, skin on, fatted.	@24	
Cooked hams, choice, skinless, fatted.	@25	
Cooked picnics, skin on, fatted.	@16	
Cooked picnics, skinned, fatted.	@17	
Cooked loin roll, smoked.	@27	

BARRELED PORK AND BEEF.

Mess pork, regular	@19.00	
Family back pork, 24 to 34 pieces.	@15.00	
Family back pork, 35 to 45 pieces.	@14.00	
Clear back pork, 40 to 50 pieces.	@14.50	
Family plate pork, 28 to 38 pieces.	@13.00	
Brisket pork	@14.00	
Bean pork	@12.50	
Plate beef	@12.00	
Extra plate beef, 200-lb. bbl.	@10.00	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	@12.00	
Edible comb tripe, 200-lb. bbl.	@10.00	
Pocket honeycomb tripe, 200-lb. bbl.	@ 9.00	
Pork feet, 200-lb. bbl.	@ 8.25	

Retail Section

Store Volume Doubles

When Layout Leads Customers to See More of Displays

By Willis Parker.

Modernization has been responsible for increasing volume and profits in so many retail stores during the past several years as to leave few doubts as to its value.

Today attractiveness and convenience for the customer are sought. Sometimes this involves a considerable investment. Often it means only a small expense and the exercise of some ingenuity.

Recently the old Pioneer Meat Market, now the "Same Old Spot Market," Riverside, Calif., doubled its sales volume. A simple rearrangement of the counter was responsible in large measure, according to proprietor Jack Wilson.

The old and new layouts are shown in the accompanying sketches. It will be noticed that in the former arrangement the counter cases form a horseshoe in the center of the sales floor. The open end of the horseshoe was at the rear to provide quick access to the ice box. In many ways this plan is excellent, as it reduces the steps the butchers must take while waiting on the customers.

Customers See All the Displays.

But reference to the traffic lanes indicates that visitors often did not see

more than half of the meat display. If a customer entered at "A" and turned toward the "X" side of the store, she saw only the meats on that side, made her purchase from them, and left. If she turned toward "Y," all of her time in the store was spent on that side. Only a small percentage of the customers visited both sides of the display.

The new plan provided for reversing the horseshoe, placing the sales people on the outside of it, and permitting the customers to mill around in the center. Thus when a customer enters at "A," she will proceed down one side, encircle the 66 ft. of counter cases, and see all of the merchandise before she leaves.

Surely she will find something, besides what she came in for, that will tempt her desire to possess. The heavy broken line indicates the path of a customer who turns to her left; the double broken line indicates the passage of a visitor who turns toward her right.

Mr. Wilson feels that the certainty with which the visitor's view all of the meat displays accounts, in a large measure, for the doubled volume of business experienced. There is no dead space in the display.

Cash Registers Placed Strategically.

Delicatessen merchandise is displayed on the "3" side of the room; heavy meats in the rear at "2," and steaks and chops on the "1" side.

The new plan requires three sales

people to function smoothly, but the arrangement, while increasing the mileage the sales people must travel daily, does permit salesman No. 2 to work around to either side when congestion occurs on one side or the other, while salesmen "1" and "3" can work around to the center to assist or to relieve, No. 2.

Cash registers have been placed toward the rear on either side. They are indicated by "C-C." This is a further inducement for the visitors to encircle the showcases, for the customer is more than likely to follow the sales person to the cash register if she purchases something near the front of the store, and she will, as a rule, continue around the circle on her way out.

NEWS OF THE RETAILERS.

Emil Stegeman has bought the Plumberson Meat Market at Sibley, Ia.

New York store, Moline, Ill., has added a meat market to its grocery business and will operate on the cash and carry plan. A. W. Waxenberg is manager.

Jesse L. Parsons has opened a meat market at Granada, Minn.

W. L. Gibson has purchased the business of H. Dale Slaymaker at West Liberty, Ia.

Remodeling has been completed at a cost of \$5,000 of the Kenip and Bowen meat market, 1809 Second ave., Rock Island, Ill. It is now one of the most modern markets in the tri-cities says Clifford A. Johnson, manager.

John K. Noveroske and his son, Clem J. Noveroske, have opened the J. & C. Cash Market at Michigan City, Ind. The senior Noveroske was in business for 22 years at 1509 Ohio st., Michigan City, going out of business at that address in 1931.

George Boyajian will open a meat market at 2653 North 3rd st., Milwaukee, Wis.

Frank Biel, owner of the Vinton Market, Waterloo, Ia., has sold his market at Garrison to Clarence Fowler.

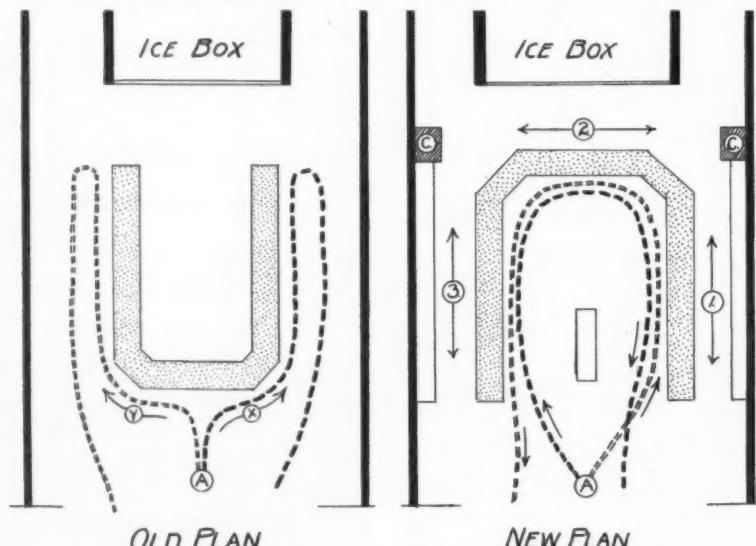
Harry Dankert will open a meat market at 3064 South Delaware ave., Milwaukee, Wis.

Charles Roach, owner of the Monroe Market, 416 E. Monroe st., Springfield, Ill., has purchased the F. W. Mahoney & Sons market of that city. The Mahoney family has operated a grocery and market in Springfield for nearly forty years.

Al Korth has opened the new Korth meat market at 204 S. Pearl st., New London, Wis.

Rudy Summerhalt has opened a meat market in his building which formerly housed the Pepin meat market at Pepin, Wis.

Hansen's Quality Market, formerly the Bowen Street Market, opened for business at its new address, 125 Parkway, Oshkosh, Wis., recently.



This inexpensive change in store layout was largely responsible for doubling volume. In the old plan it was inconvenient for the customer to view all of the products in the showcases. The new layout encourages her to pass from one end of the cases to the other.

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August 5, 1933.

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45

RETAIL FOOD LABOR CODE.

Retail food dealers have secured modifications of the blanket code in an agreement reached on July 31 between representatives of food and other retailers and Gen. Hugh S. Johnson, national recovery administrator.

Grocers will be permitted a maximum work week of 48 hours instead of the 40 hours provided in the blanket agreement. Employees shall not work longer than 8 hours in any 24, except on days preceding legal holidays and 12 others in any six months period.

Minimum wages are practically the same as those in the blanket code except that in the South they are \$1.00 per week lower than in the North. The rates in the North are \$15.00 weekly in cities over 500,000 population; \$14.50 in cities between 250,000 and 500,000 and \$14.00 in cities between 2,500 and 250,000 population.

One dollar per week less than the minimum rate will be paid to employees with less than six months experience. Stores are to be operated not less than 52 hours per week except where stores were operated for less than that time prior to July 1, 1933, when the same hours may be applied.

Employees in food stores in towns of less than 2,500 population are to be raised a flat 20 per cent except that they need not necessarily be raised above \$12.00 per week.

In all other respects the code for food retail stores follows the language of the blanket code.

Food retailers declared that a modification of the code was of vital interest to them as they had been operating on a basis of an average 73 hour week for employees and that to cut to 40 would work a serious hardship. Approximately 800,000 new employees will be absorbed in American food stores under the provisions of the code and costs will be increased \$500,000,000, leaders of the retailers said.

Officials of the Retailer - Owned Wholesale Grocers Association, the American-National Wholesale Grocers Association, the National Retail Grocers Association, the National Chain Store Association, the National Voluntary Group, the National Food Brokers Association and the Associated Grocery Manufacturers of America, Inc., were signers of the agreement.

Retailers in other than the food field agreed to a 40 hour week but a lower wage scale than that provided in the blanket code. This group fixed \$14.00, \$13.50 and \$13.00 for wages in the varying sized cities, and junior employees will be paid \$1.00 and \$2.00 less per week, depending upon their age.

Both codes consider employees earning more than \$35.00 per week in the class of "executives" and thus not affected by the hourly restrictions. Child

labor under 16 years of age is prohibited in both cases.

EDITOR'S NOTE.—Retail meat dealers represented by the National Association of Retail Meat Dealers are asking to operate under a separate code, and are not joining with these groups in this arrangement.

LOCAL DEALERS WANT CODE.

More than 150 grocers and meat dealers of Jackson county met in the Hotel Hayes, Jackson, Mich., last week and formed the Jackson County Retail Grocers' and Meat Dealers' association. All present voted to comply with the national recovery code. Temporary officers of the association are Victor A. Leavy, president; Charles A. Boos, vice-president; E. P. Grossman, secretary, and Harold A. Henry, treasurer.

RETAIL BUYING ASSOCIATION.

Twenty-five retail meat and grocery dealers of Ann Arbor, Mich., have formed the Ann Arbor Retail Grocers and Meat Dealers Association, for the purpose of cooperative buying. A warehouse of the Ann Arbor Packing Co., Depot and North Fifth aves., has been leased for the storing of perishables, inasmuch as under the new plan purchasing will be done in carload and broken carload lots. Officers of the association are William H. Goetz, president; Oscar O. Vogel, vice-president; Clayton E. Hollis, secretary, and A. W. Lemble, treasurer. R. A. Seeger, Philip M. Ehnis, Frank Livernois, William Schultz and Leigh H. Thomas, in addition to the officers, constitute the board of directors.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Aug. 3, 1933:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
YEARLINGS (1) (300-500 LBS.):				
Choice	\$9.00@ 10.00			
Good	8.00@ 9.00			
Medium	7.00@ 8.00			
Common	6.00@ 7.00			
STEERS (500-600 LBS.):				
Choice	9.00@ 10.00			
Good	8.00@ 9.00			
Medium	7.00@ 8.00			
Common	6.00@ 7.00			
STEERS (600-700 LBS.):				
Choice	9.00@ 10.00			
Good	8.00@ 9.00			
Medium	7.00@ 8.00			
STEERS (700 LBS. UP):				
Choice	9.00@ 10.00	9.00@ 10.00	8.50@ 9.50	9.00@ 10.00
Good	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	8.00@ 9.00
COWS:				
Good	6.50@ 7.50	6.50@ 7.00	7.00@ 7.50	6.50@ 7.00
Medium	5.50@ 6.50	6.00@ 6.50	6.00@ 7.00	6.00@ 6.50
Common	4.50@ 5.50	5.50@ 6.00	5.00@ 6.00	5.00@ 6.00
Fresh Lamb and Calf Carcasses:				
VEAL (2):				
Choice	10.00@ 11.00	10.00@ 11.00	11.00@ 13.00	
Good	9.00@ 10.00	8.00@ 10.00	9.00@ 11.00	8.00@ 9.00
Medium	7.00@ 9.00	6.00@ 8.00	7.00@ 9.00	7.00@ 8.00
Common	6.00@ 7.00	5.00@ 6.00	6.00@ 7.00	5.00@ 7.00
CALF (2) (3):				
Good			7.00@ 8.00	
Medium			6.00@ 7.00	
Common			5.00@ 6.00	
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	14.00@ 15.00	13.50@ 14.50	14.00@ 15.00	13.00@ 15.00
Good	13.00@ 14.00	12.50@ 13.50	13.00@ 14.00	12.00@ 14.00
Medium	10.00@ 13.00	10.00@ 12.50	10.00@ 13.00	11.00@ 12.00
Common	8.00@ 10.00	7.00@ 10.00	8.00@ 10.00	8.00@ 10.00
LAMB (39-45 LBS.):				
Choice	14.00@ 15.00	13.50@ 14.50	14.00@ 15.00	13.00@ 15.00
Good	13.00@ 14.00	12.50@ 13.50	13.00@ 14.00	12.00@ 14.00
Medium	10.00@ 13.00	10.00@ 12.50	10.00@ 13.00	11.00@ 12.00
Common	8.00@ 10.00	7.00@ 10.00	8.00@ 10.00	8.00@ 10.00
LAMB (46-55 LBS.):				
Choice			14.00@ 15.00	
Good			13.00@ 14.00	
YEARLINGS (40-55 LBS.):				
Choice			10.00@ 11.00	
Good			8.00@ 10.00	
MUTTON (EWE) 70 LBS. DOWN:				
Good	5.50@ 6.50	6.00@ 7.00	6.00@ 8.00	
Medium	4.50@ 5.50	5.00@ 6.00	5.00@ 6.00	
Common	3.50@ 4.50	4.00@ 5.00	3.50@ 5.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	9.50@ 10.50	9.50@ 10.00	9.00@ 9.50	10.00@ 10.50
10-12 lbs. av.	9.00@ 10.00	9.50@ 10.00	9.00@ 9.50	10.00@ 10.50
12-15 lbs. av.	7.00@ 8.50	8.50@ 9.00	8.00@ 9.00	8.00@ 9.00
16-22 lbs. av.	6.00@ 6.50	7.00@ 8.00	6.50@ 8.00	6.50@ 8.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.00@ 6.00		6.50@ 7.50	6.50@ 7.00
PICNICS:				
6-8 lbs. av.		6.50@ 7.00		6.00@ 6.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	6.50@ 7.50		7.00@ 8.50	8.00@ 9.00
SPARE RIBS:				
Half sheets	3.50@ 4.50			
TRIMMINGS:				
Regular	4.00@ 4.50			
Lean	6.00@ 7.00			
(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.				

NEW YORK NEWS NOTES.

Treasurer Irving Blumenthal, United Dressed Beef Company, is spending a few weeks in Maine.

Vice presidents W. J. Cawley and W. R. Grove, Wilson & Co., Chicago, were in New York last week.

Albert Lahr, beef sales department, New York Butchers Dressed Meat Company, is spending his vacation in the Pocono Mountains.

D. J. Sweeney, bookkeeper, Jacob Dold Packing Company, New York, has resumed his duties after an absence of five weeks due to an automobile accident.

Morris E. Feldman of the firm of Feldman & Mullen, packinghouse brokers, 410 West 14th st., New York, sailed on the s.s. Morocastle last week for Havana.

Adolf Dawson, credit and office manager, Jacob Dold Packing Company, New York, and Mrs. Dawson are motorizing through the New England states, while their daughters are at A Century of Progress Exposition in Chicago.

W. T. Harrington, manager, Swift & Company Gansevoort market, is vacationing at Burlington, Vt., while George H. Stillman, branch house sales department, New York, is spending the next few weeks at Charlestown Park, R. I.

Merkel, Inc., Brooklyn, N. Y., signed and has already put into effect NRA conditions in its retail stores, and at an early date will include its plant and entire organization in an effort to support President Roosevelt's recovery plan.

The sixteen prize winning salesmen from the New York territory of Swift & Company have just returned from a trip to Chicago and a visit to A Century of Progress Exposition which they

were awarded as the result of a sales contest.

Meat and fish seized and destroyed by the Health Department of the city of New York during the week ended July 29, 1933, were as follows: Meat—Brooklyn, 192 lbs.; Manhattan, 1,032 lbs.; Bronx, 84 lbs.; Queens, 2 lbs.; total, 1,310 lbs. Fish—Brooklyn, 143 lbs.

Miss Mildred Trincher, secretary to Edward Seh, by-products sales department, Wilson & Co., will be married to C. J. Bainum on September 2. After a brief honeymoon, Miss Trincher will return to her duties, but plans to leave New York later this year for Honduras, where Mr. Bainum owns a large plantation.

HEAVY HOG SUPPLIES.

(Continued from page 20.)

Apparently, many hogs that ordinarily would have been marketed in the late winter and early spring received rather poor care last fall and winter, because of the low prices prevailing then. Consequently, they were slow in reaching proper market weight and they were carried over for sale this summer instead of being sold earlier.

Some hogs also were carried over in anticipation of obtaining higher prices this summer and a considerable number of such hogs have been marketed in recent weeks. A fairly liberal number of unfinished light hogs also have been marketed recently, but there has been no evidence of liquidation of brood sows. These light hogs apparently were intended for market in August and September, but hot, dry weather, increased prices for corn, and outbreaks of hog cholera in some sections have forced their early sale.

Effect on Hog Prices.

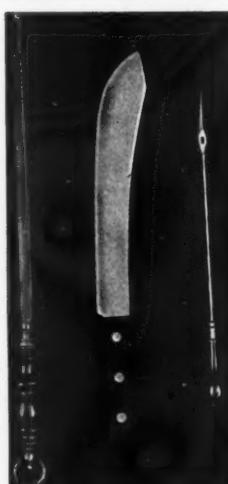
Hog prices have reflected the unusually large marketings of hogs in the last two months by showing a tendency to move downward, but the decline has

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- 1—6" Boning Knife, Best Quality Steel
- 1—9" Solid Steel Market Cleaver, German Pattern, 2 lb. 10 oz.
- 1—10" Roast Beef Tier, with eye
- 1—12" Steak Knife, Straight or Cimeter Type (state which)
- 1—14" Butcher Steel, Genuine "Dick" Magnetized

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Cash
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been moderate considering the record supplies.

Prices rose sharply during the first half of May as a result of a strong speculative demand for lard and some strengthening in prices of cured pork which developed shortly after the official announcement of the suspension of gold payments in this country. The weekly average at Chicago advanced from about \$3.90 to \$5.00 per 100 pounds in a period of two weeks. From the third week in May, however, to the last week in June it dropped from \$5.00 to \$4.32. A slight recovery during the first three weeks of July carried the average up to \$4.50 but most of the gain apparently was lost in the last week of the month.

The recent sharp declines in the speculative commodity markets, which were reflected in severe breaks in the prices of lard and dry salt meats, continued heavy marketings of hogs, high temperatures in many sections, and the failure of fresh pork prices to improve, are factors which have tended to prevent the usual summer price advance.

Notwithstanding the very large increase in hog slaughter during the last three months, the movement of hog products into domestic consumption apparently has been but very little larger than in the corresponding period of last year. Exports of these products during this period also were but little different from those of a year earlier. With but little change in consumption and exports, there has been a very large accumulation of hog products in storage. During May and June stocks of pork increased 130 million pounds, whereas in the corresponding period last year they were reduced by 75,000,000 pounds. Stocks of lard were expanded by 125,000,000 pounds as compared with an increase of only 19,000,000 pounds in the same period a year earlier.

The total increase in storage stocks of both pork and lard on July 1 over a year earlier was the equivalent of about 640,000 hogs. Stocks were further increased this month and recent information indicates that lard holdings on August 1 will be the largest on record. On December 1, last year total stocks of lard were the smallest ever reported to the Bureau of Agricultural Economics.

Effective July 18 the German import duty on lard was again raised. At the current rate of exchange the duty is now equivalent to \$15.50 per 100 pounds. In view of this higher duty and the continuation of British import restrictions on cured pork no material improvements in our export trade in hog products can be expected.

Heavy Fall Slaughter Possible.

Although hog markets are expected to fall off during August and September, the present unfavorable hog-corn price ratio, the shortage of small grains, the poor condition of pastures and the prospects of a short corn crop, may force heavy marketings of brood sows and hasten the sale of early spring pigs. This will tend to make slaughter in these months larger even than the large slaughter in those months last year and larger than was anticipated earlier in this year. Any action taken to further reduce fall farrowings below what they otherwise would be would also increase slaughter during this period.

the first strong and some aged pork under the provision company. The advanced over 100 cars. From 1930, to the sum \$5.00 during the period the price of the last

the spectators were the prices continued through temperature and the improve, to prevent advance.

large increase in the last of hog production appears larger than that of last year. Products little different from earlier. Assumption a very large products in the stocks 75,000 pounds, period 19,000, were ever as common a year

over 1 over equivalent of were further recent holdings on record for year total highest ever agricultural

import. At the duty is per 100 other duty import material trade in

possible. Expected September hog-corn of small pastures corn crop, of brood spring slaughter than the last participated on taken things be could be during

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SECRET
of
SALT GOODNESS



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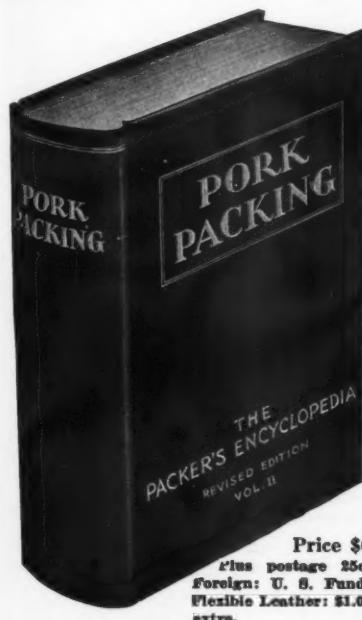
UNIFORM IN CHEMICAL ANALYSIS

UNIFORM IN CHARACTER OF FLAKE

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Are all my operations as efficient as they could be?

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This book shows the pork packer how to operate to best advantage. It is a "test book" rather than a "text book." Figuring tests is emphasized and important factors in operation in all departments are discussed.

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CHAPTER HEADINGS

- I—Hog Buying
- II—Hog Killing
- III—Handling Fancy Meats
- IV—Chilling and Refrigeration
- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Facking Fancy Meats
- XIV—Sausage and Cooked Meats
- XV—Rendering Inedible Products
- XVI—Labor and Cost Distribution
- XVII—Merchandising

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Book Department—THE NATIONAL PROVISIONER
407 South Dearborn Street

Chicago, Illinois

August 5, 1933.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 6.50@ 7.35
Cows, common to medium	3.00@ 4.25
Bulls, cutter to medium	3.00@ 3.50

LIVE CALVES.

Vealers, good to choice	\$ 5.50@ 6.50
Vealers, medium	4.75@ 6.00
Vealers, common	2.75@ 4.00

LIVE LAMBS.

Lambs, good to choice	\$ 7.75@ 8.15
Lambs, medium	7.00@ 7.50

LIVE HOGS.

Hogs, 200-290 lbs	\$ 4.50@ 4.65
Hogs, 300-350 lbs	4.00@ 4.25
Pigs	3.00@ 3.50

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 6.50@ 6.75
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DRESSED BEEF.

Choice, native, heavy	12 1/4@13 1/4
Choice, native, light	12 1/4@13 1/4
Native, common to fair	11 1/4@12

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs	10%@11%
Native choice yearlings, 440@600 lbs	11 @12%
Good to choice heifers	10 @10%
Good to choice cows	8 @9
Common to fair cows	6 @7
Fresh bologna bulls	6 @7

BEEF CUTS.

	Western.	City.
No. 1 ribs	16 @18	17 @18
No. 2 ribs	14 @16	15 @16
No. 3 ribs	11 @13	12 @14
No. 1 loins	12 @20	20 @22
No. 2 loins	14 @20	18 @22
No. 3 loins	10 @12	12 @14
No. 1 hinds and ribs	12 @14	13 @15 1/2
No. 2 hinds and ribs	12 @12	12 @13
No. 1 rounds	10 @11	11 @12
No. 2 rounds	9 @10	10 @11
No. 3 rounds	8 @9	9 @10
No. 1 chuck	9 @10	9 @11
No. 2 chuck	7 @8	8 @9
No. 3 chuck	6 @7	7 @8
Bolognas	6 @7	6 1/2 @7 1/2
Rolls, reg. 6@8 lbs. avg.	22 @23	
Rolls, reg. 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	50 @60	
Tenderloins, 5@6 lbs. avg.	50 @60	
Shoulder clods	11 @12	

DRESSED VEAL.

Good	12 @13
Medium	9 @10
Common	7 @8

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice	16 @17
Lambs, good	15 @16
Lambs, medium	12 @12 1/2
Sheep, good	6 @7
Sheep, medium	4 @6

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	9 1/2@10
Pork tenderloins, fresh	17 @20
Pork tenderloins, frozen	15 @17
Shoulders, Western, 10@12 lbs. avg.	7 @7 1/2
Butts, boneless, Western	9 @10
Butts, regular, Western	8 @9
Hams, Western, fresh, 10@12 lbs. avg.	12 @12 1/2
Picnic hams, Western, fresh, 6@8 lbs. average	7 @8
Pork trimmings, extra lean	8 @9
Pork trimmings, regular 50% lean	6 @6 1/2
Spareribs	5 @6

SMOKED MEATS.

Hams, 8@12 lbs. avg.	14 1/2@15 1/2
Hams, 10@12 lbs. avg.	14 1/2@15 1/2
Hams, 12@14 lbs. avg.	14 1/2@15 1/2
Picnics, 4@6 lbs. avg.	9 @10
Picnics, 6@8 lbs. avg.	9 @10
City pickled hams, 8@10 lbs. avg.	10 @12
Bacon, boneless, Western	13 @14
Bacon, boneless, city	13 @14
Rollerettes	11 1/2@12 1/2
Beef tongue, light	22 @25
Beef tongue, heavy	24 @26
Picnics, 6@8 lbs. avg.	9 @10

THE NATIONAL PROVISIONER

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, 1. c. trm'd.	30c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	10c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c each
Liver, beef	20c a pound
Oxtails	12c a pound
Beef hanging tenders	16c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .75 per cwt.
Breast fat	@ 1.00 per cwt.
Edible suet	@ 1.50 per cwt.
Inedible suet	@ 2.25 per cwt.

GREEN CALFSKINS.

5-9 9 1/2-12 1/2 12 1/2-14 14-18 up	
Prime No. 1 veals	2.00 2.10 2.15 2.40
Prime No. 2 veals	1.75 1.95 2.00 2.15
Buttermilk No. 1	1.16 1.75 1.85 1.90
Buttermilk No. 2	1.15 1.65 1.75 1.80
Branded grabby	9 1.05 1.15 1.20 1.30
Number 3	9 1.05 1.15 1.20 1.30

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00@ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 65.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 65.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 70.00
Horns, according to grade	75.00@200.00

BUTTER.

Creamery, extras (92 score)	@ 23
Creamery, firsts (91 score)	@ 22 1/2
Centralized (90 score)	@ 22 1/2

EGGS.

(Mixed Colors.)

Special packs or henney selections	18 @21
Standards	16 @17 1/2
Firsts	14 1/2@14 1/2

LIVE POULTRY.

Fowls, colored, via express	13 @14
Fowls, Leghorn	15 @16
Broilers, avg.	15 @16

DRESSED POULTRY.

Fowls—fresh—dry packed—12 to box—fair to good	
Western, 60 to 65 lbs. to dozen, lb.	12 @14
Western, 48 to 54 lbs. to dozen, lb.	11 @13
Western, 43 to 47 lbs. to dozen, lb.	10 @12
Western, 36 to 42 lbs. to dozen, lb.	10 @11
Western, 30 to 35 lbs. to dozen, lb.	10 @11

Fowls—fresh—dry pckd.—12 to box—prime to fcy.	
Western, 60 to 65 lbs. to dozen, lb.	15 @16
Western, 48 to 54 lbs. to dozen, lb.	14 @15
Western, 43 to 47 lbs. to dozen, lb.	13 @14
Western, 36 to 42 lbs. to dozen, lb.	12 @13
Western, 30 to 35 lbs. to dozen, lb.	12 @12

Ducks—

Long Island	@ 23
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Squabs—	
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White, ungraded, per lb.	20 @25
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Turkeys, frozen, No. 1	
------------------------	--

Young toms	21 @24
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Old toms	17 @19
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Fowls, frozen—dry pckd.—12 to box—prime to fcy.	
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Western, 60 to 65 lbs., per lb.	16 @17
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Western, 48 to 54 lbs., per lb.	14 @15
---------------------------------	--------

Western, 43 to 47 lbs., per lb.	13 @14
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Western, 36 to 42 lbs., per lb.	12 @13
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Western, 30 to 35 lbs., per lb.	12 @12
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Local slathers:	
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Cattle	7,545
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Calves	3,711
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Veals	10,223
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Lambs, carcasses	29,552
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Mutton, carcasses	1,241
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Beef cuts, lbs.	961,115
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Pork cuts, lbs.	1,849,997
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Week ended July 29.	1,743
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Cor. week.	1,631
<tbl_info cols

August 5, 1933.

THE NATIONAL PROVISIONER

49

CARLOT SHIPPERS

Straight and mixed cars

PORK BEEF LAMB MUTTON VEAL

HORMEL

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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Supt. or Work. Sausage Foreman

Superintendent of medium-sized plant or working sausage foreman with 26 years' experience manufacturing high-grade sausage, curing and smoking all kinds of meat, wants permanent connection. Operates chopper himself. Handles help efficiently. Age, 44. Prefer South. Best references. W-341, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

I have had experience on all kinds of sausage, baked and boiled loaves and hams and many specialties. Can guarantee fully perfect appearance, uniformity and flavor. My product will meet competition and sell at profit. German, age 32, married. References. W-340, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Curing Foreman

A-1 curing foreman wants new connection. Noted for getting results on sweet pickle, dry salt and dry cure; experience 20 years; healthy, able-bodied and energetic. Previously employed as curing cellar foreman by one of America's largest packers; now curing cellar foreman of one of country's leading packers. Good reason for desiring change. W-339, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Miscellaneous

Small Sausage Factory

For sale, small sausage factory in Oklahoma. All necessary sausage making equipment, large cooler, York ice machine, all in excellent condition. Price very reasonable for quick sale. Take advantage of this opportunity. W-338, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

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Packinghouse Machinery

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Equipment Wanted

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Wanted, Link-Belt or Mechanical bacon slicing machine. Must be in A-1 condition. W-342, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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Wanted, Swanson Esseet evaporator, single or double. Must be in good condition. Write full particulars. Madison Glue Corp., 282 Pearl St., New York City.

Packinghouse Machinery

Wanted, all kinds of packinghouse machinery and equipment, either single machines or complete equipment of packing plant, sausage factory, or rendering plant. Good price for right equipment. W-327, The National Provisioner, 407 S. Dearborn St., Chicago.

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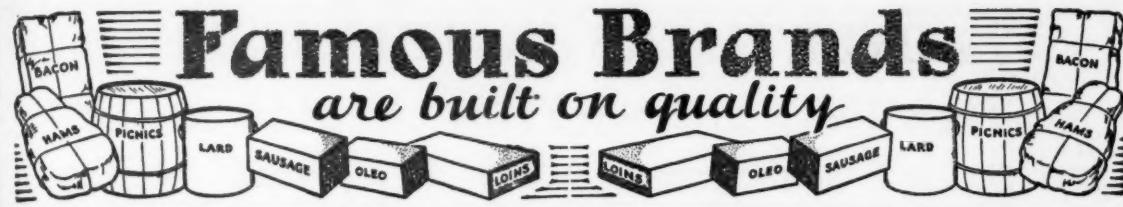
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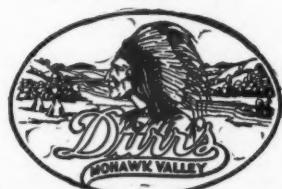
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ADVERTISERS IN THIS ISSUE

Acme Steel Co.....	11	Halsted, E. S. & Co.....	54	Packers Commission Co.....	40
Albany Packing Co., Inc.....	53	Ham Boiler Corporation.....	5		
Allbright-Nell Co.	Third Cover	Hammett & Matanle, Ltd.....	54		
Arbogast & Bastian Co.....	53	Hammond Co., The G. H.....	23		
Armour and Company.....	14	Henschien, H. Peter.....	41	Rath Packing Co., The.....	49
		Hormel & Co., Geo. A.....	49	Rogers, F. C., Inc.....	41
Best & Donovan.....	8	Hubbard, J. W. Co.....	30		
Bosser Corp.	7	Hunter Packing Co.....	49		
Brand Bros., Inc.....	26	Hygrade Food Products Corporation.....	51	Salzman, M. J. Co., Inc.....	54
Callahan, A. P. & Co.....	42	Jackle, Geo. H.....	54	Sayer & Co., Inc.....	54
Cincinnati Butchers' Supply Corp.....	9	Jourdan Process Cooker Co.....	6	Schluderberg-T. J. Kурдле Co., Wm.	51
Columbus Packing Co.....	53			Schweisheimer & Fellerman.....	54
Consolidated Dressed Beef Co.....	49			Seaslic, Inc.....	10
Container Corporation.....	6			Self-Locking Carton Co.....	12
Cork Insulation Co., Inc.....	26	Kahn's Sons Co., The E.....	49	Sieloff Bring Spray, Inc.....	24
Cudahy Packing Co., The.....	54	Kalamazoo Vegetable Parchment Co.....	4	Smith's Sons Co., John E.	Second Cover
Danahy Packing Co., The.....	51	Kennett-Murray	36	Sparks, H. L. & Co.....	37
Diamond Crystal Salt Co.....	47	Krey Packing Co.....	49	Specialty Mfrs. Sales Co.....	8
Dold Packing Co., Jacob.....	53			Stahl-Meyer, Inc.	53
Dunlevy-Franklin Co.....	51	Levi, Harry & Co.....	54	Standard Pressed Steel Co.	26
Dunning & Boschart Press Co., Inc... .	30			Stange, Wm. J. Co.....	52
Durr Packing Co., C. A.....	51			Sunfirst	54
Early & Moor, Inc.....	54			Superior Packing Co.....	53
Felder & Jochsberger, Inc.....	54			Swift & Company.....	Fourth Cover
Felin & Co., John J., Inc.....	51	McMurray, L. H.....	37		
French Oil Mill Machinery Co., The.. .	30	Marland Co., Inc.....	54		
Frick Company, Inc.....	24	Massachusetts Importing Co.....	54		
Griffith Laboratories	10	Mayer & Sons Co., H. J.....	8		
		Menges, Mange, Inc.....	13, 41	Wepsco Steel Products Co.....	30
		Meyer Body Co.....	26	West Carrollton Parchment Co.....	12
		Mono Service Co.....	10	Westinghouse Electric & Mfg. Co.	3
		Murray Iron Works Co.....	30	Weston Trucking & Forw. Co.	54
				Wicke, A. C., Mfg. Co.	46
				Willard Hotel	41
				Williams Patent Crusher & Pulv. Co.	38
				Wilmington Provision Co.	53
				Wilson & Co.....	24

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